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ROYAL COOKERY:

OR, THE

Compleat Court-Cook.

CONTAINING THE

Choiceſt Receipts in all the ſeveral Branches of Cookery, *viz.* for making of Soops, Biſques, Olio's, Terrines, Surtouts, Puptons, Ragoos, Forc'd-Meats, Sauces, Patties, Pies, Tarts, Tanſies, Cakes, Puddings, Jellies. *&c.*

As likewiſe

Forty Plates, curiouſly engraven on Copper, of the Magnificent Entertainments at Coronations and Inſtalments; of Balls, Weddings, *&c.* at Court; as likewiſe of City-Feaſts.

To which are added,

Bills of Fare for every Month in the Year.

By PATRICK LAMB, *Eſq;*
Near Fifty Years Maſter-Cook to their late Majeſties King *Charles* II. King *James* II. King *William* and Queen *Mary*, and Queen *Anne*.

The Third Edition, *with conſiderable Additions, by a Gentleman, who was Cook to the abovenamed Kings and Queens; and alſo to his preſent Majeſty.*

LONDON:
Printed for E. and R. Nutt, and A. Roper; and ſold by D. Browne without *Temple Bar*, J. Isted in *Fleetſtreet*, and T. Cox under the *Royal Exchange*. 1726.

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THE

PREFACE.

ERE there no other Reason for a Preface to this Treatise, the very Subject of it seems to bespeak one: For as it consists of a Set of Entertainments as nice and delicate as any Court or Country can boast of; so is it common in the Case of Treats, besides the Preface of an Invitation, to dispose the Guests into their several Places, and sometimes to prepare their Appetites, by giving 'em, before-hand, a short Bill of Fare. In Compliance with which laudable Custom, I hope, I may be allow'd, as far at least as the Parallel will bear, to introduce my Readers with some Decency to this visionary Treat; especially, since every Guest is

*like to pay his Shot, before he has any Title to the Banquet. As for those severer Ascetick*s *who keep* Lent *at* Christmas, *and weigh out their Diet by Drams and Scruples, it must not be expected they should purchase a Piece with so hungry a Title to it, as thinking, perhaps, that Luxury will thrive fast enough without study'd Receipts to season and recommend it. But as a vicious Palate is, by no Means, a proper Judge of Tastes, so were it a great Pity, one or two peevish Cynicks should put Good Eating out of Countenance; especially, since the Author has not here undertaken to cook out an Art of Gluttony, or to teach the Rich and Lazy, how to grow fatter, by ranging* Epicurism *under the several Heads of Jellies, Soops,* &c. *but his chief Aim was to represent the Grandeur of the* English *Court and Nation, by an Instance which lay most within his View and Province; the Magnificence, I mean, of those publick* Regales *made on the more solemn Occasions of installing Princes on their Thrones,*

Thrones, of admitting Peers to their Honours, Ambassadors to their Audiences, and Persons of Figure to the Nuptial Bed. Now these are Solemnities which call for good Looks and better Chear than ordinary; what in other Cases might be justly term'd Profuseness, does, in this, change its Name, and become a Debt, both to Custom and Decency: And in Truth, no Kingdom in the World either deserves, or has acquir'd a better Name, on the score of a frank and hospitable Genius, than this of Great Britain; *for as the Soil it self has bless'd us with an amazing Plenty; so has God likewise bless'd us with an Openness of Spirit to diffuse and scatter it, to all around us. Besides which, I may venture to say, that our Credit and Esteem with Foreign Ministers, has, in some Measure, been built and supported on this Foundation; for those whose short Residence among us, would not give them Leave to remark upon the nicer Parts of our Constitution, have yet gone away with such a Relish of our Mag-*

nificence, as to lament their own Barrenness, whenever they reflected on the Flesh-Pots they left behind them.

As for the Author of these Sheets, his Name and Character are so well known and establish'd in all the Courts of Christendom, *that I need observe no more of him, than that he maintain'd his Station at Court, and the Favour of four succeeding Princes, for about Fifty Years together; which whoever does after him, may boast of being one of the two fortunate and long-liv'd Courtiers, which perhaps a Hundred Years before have not produc'd.*

It remains only to say something of this third Edition, in which we have endeavour'd to make it of a more general Use than it was before, when it was calculated only for the Kitchens of Princes and Great Men, by adding a great Number of new Receipts, which not being so expensive as the others, may be useful in those of private Gentlemen likewise: But because many of the Receipts are of French *Invention, we have*

been

been obliged to make use of several Words and Expressions of that Language, for want of proper Terms in our own to express them by: Which that the English *Reader may the better understand, it will not be amiss to explain some of them, that are not sufficiently explain'd in the Receipts. For Example.*

Bards *of Bacon are Slices of the Fat of a Flitch of Bacon cut the broad Way of the Flitch. How they are used will be found in the Receipts.*

Bisque *is a Soop with a Ragoo in it.*

Blanc-manger *signifies white Food; a Sort of Jelly so called.*

Braise *is a certain Way of stewing most Sorts of Fish as well as Flesh, which extreamly heightens the Tastes of them, and is very much in Vogue. The several Ways of it may be seen in the Receipts.*

Court-Bouillon *is a certain Way of boiling any large Fish.*

Entremets *are the lesser Sort of Dishes that compose the Courses.*

Hors-d'Oeuvres *are the choice little*

Dishes or Plates, that are serv'd in between the Courses at Banquets or festival Entertainments.

Lardons *are the little Bits of Bacon, Anchovies, Eels,* &c. *that we use to lard our Flesh or Fish withal.*

Moreover, many of the Dishes have received their Names, either from the Princes or Persons of Quality at whose Tables they were first used; and who were fond of them; such are those which in the Receipts are said to be dressed à la Reine, à la Dauphine, à la Maintenon, &c. *Or from the Names of those famous Cooks who first invented that Way of dressing them; as,* à la Sainte Menehout, à la Montizeur, &c. *Or lastly, from the Names of the Sauces with which they are serv'd; as,* à la Poivrade, à la Saingaraz, *and many others.*

Royal

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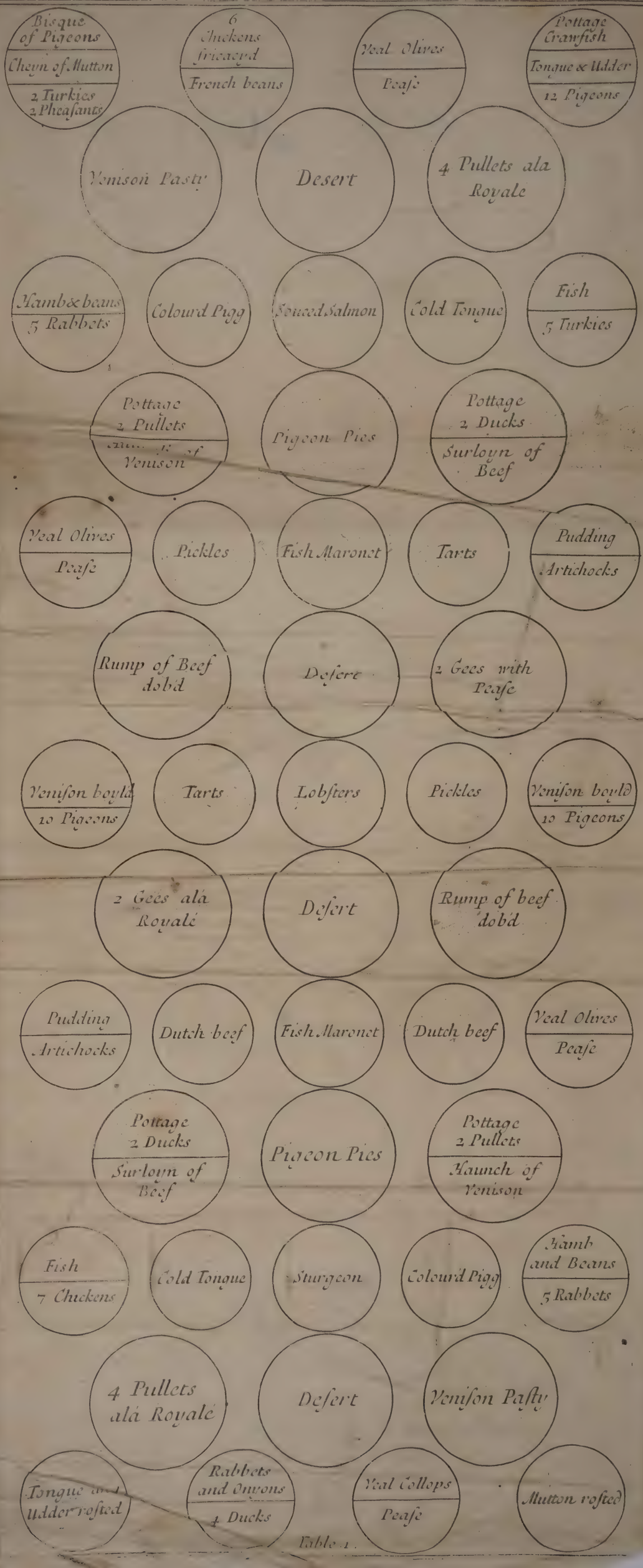


This Table ought to rise one foot in the Middle higher with two Stepps. The Middle two Rows riſeing higher than the two outſide Rows.

Table 1.

Royal Cookery:

OR THE

COMPLEAT *COURT-COOK.*

A.

Amlet. See *Eggs.*

ANCHOVIES

RE a ſmall Sea-Fiſh, that being pickled in Salt, are brought to us in little Barrels. We commonly ſerve them in the Nature of Sallads, with Oyl and Vinegar or ſliced Lemon, Capers and Olives; and this is the moſt uſual way of eating them. We make likewiſe a Cullis of Anchovies that we call Ramolade, which ſerves as an Ingredient to ſeveral Ragoos, as well of Fleſh as Fiſh; of which we ſhall ſay

nothing here; having sufficiently explain'd the Method of making it in the several Places where it is proper to use it. Observe only that you may fry the Bones of the Anchovies you have made use of, having first dipp'd them in a Batter, made of Flower and Water, one or two Eggs and a Bit of melted Butter, all mingled together. You may employ them either as Garniture for other Things, or serve them for *Hors-d'oeuvres* with fry'd Parsly and Orange. To keep Anchovies you need only cover them two Inches thick with Bay-Salt.

The best way to make a Sallet of Anchovies.

Wash them in fair Water or Wine till the Liquor be clear; then dry them with a Linen Cloth: Take off the Tails and Fins, slip them from the Bones, and having laid them in a Plate, garnish them with young Onions, Parsley, Slices of Lemon, and Beet-Roots: Then beat up some sweet Oil with Lemon-Juice, and pour it on the Anchovies.

To make Anchovy-Sauce for Roast-Meat.

Wash, bone and mince the Anchovies; put them into a Sauce-pan with a thin Cutlet of Veal, and another of a Ham of Bacon: Season this with Pepper, heat it hot, then put to it a little Vinegar, and use it.

ANDOULIANS and ANDOUILLETS.

To make Andoulians.

TAke the Guts of a Hog, turn and scour them; then lay them to soak in Water 24 Hours: After this wipe them dry, and turn the fat

fat Side outwards; then take some Sage and chop it small; some Salt, Pepper, Cloves, Mace and Coriander-Seed, and pound them in a Mortar; mix all these together, and season the fat Sides of the Guts; then turn that Side inward again, and draw one Gut over another to what Bigness you think fit. Then boil them in fair Water, with a Piece of Bacon, Salt and Spice: Tie them fast at both Ends, and make them of what Length you please.

To make Andouillets.

Mince some Veal, Bacon, sweet Herbs and the Yolks of Eggs; season it with Pepper, Salt, grated Nutmeg, and beaten Cinnamon, so as to give it a fine Colour: Make them up like Chitterlings, then roast them on a small Spit between Slices of Bacon; keep basting them with their own Dripping, and with the Yolks of Eggs, and some Crums of Bread, now with one and then with the other, to give them a fine Crust; serve them up with Mutton-Gravy and Lemon-Juice: Garnish'd with fry'd Parsly.

APPLES.

To make Pupton of Apples.

MArmelade the Apples with Sugar and Cinnamon; then add four or five Yolks of Eggs, a handful of grated Bread, a Piece of Butter; so form it as you please; or you may put in stew'd Pears or Cherries, according to the Season of the Year. So bake it an Hour, and turn it upside down on a Plate for the second Course.

To ſtew Golden Pippins or other Apples.

Cut the Ends of your Pippins, and cut them in two, cut out the Core or Heart, place them in a Sauce-pan with the cut Sides down, in an *Engliſh* Quart of Water, the Bigneſs of an Egg of Sugar, a Piece of the Rind of a Lemon, cut in ſmall Threads, about two Inches long each, as big as your Finger of Cinnamon; cover it down with a Sheet of Writing-Paper, cloſe to your Liquor; let them ſimmer over a gentle Fire two Hours till they are very tender. Serve them hot or cold, for a Plate or little Diſh. You muſt remember to pare the Skins off before you ſtew them. If it is a right Golden Pippin, they will be as whole after they are ſtew'd as before, and as tender as Pap. Place them handſomely on your Plate with a Spoon; lay betwixt each of them a Slice of your cut Lemon-Peel; pour over them as much of your Syrrup as your Plate will gently hold, ſcrape a little Sugar round. So ſerve it. It is proper for the ſecond Courſe or Supper.

To bake Apples red the beſt Way.

Having pared the Apples and taken out the Cores, ſlice them very thin; then put about ſix Ounces of Sugar (more or leſs according to the Tartneſs of the Apples) to about a Pound-weight of Apples; then take about three Penny-worth of Cochineal; beat it very ſmall, and mix it with the Apples; add to this a ſmall Stick of Cinnamon; put them into Paſte; when baked, butter the Pye, and put in a little Roſe-water.

To make Apple Pancakes.

Having pared the Apples and cut them in round Slices, fry them in freſh Butter; then beat up

twenty

twenty Eggs in a Quart of Cream: Put to this, Ginger, Nutmeg and Cinnamon, all well beaten, of each two Drachms, with six Ounces of powder'd Sugar: Pour the Batter on them, and when fry'd, sprinkle them with Rose-Water, and dust them over with Sugar.

To make an Apple Tansy.

Having pared and cut the Apples in thin round Slices, beat ten Eggs with a Quart of Cream and the Juice of Spinage and Tansy, of each a Quarter of a Pint, and a Spoonful of Rose-Water: When all these are beaten together, pour them on the Apples.

To make Black-Caps.

Take twelve good Pippins, cut them in two, cut out the Cores, place them on a Mazarine or Patty-pan with the Skin on, and cut Side down; put to them four Spoonfuls of Water, scrape over them some Loaf-Sugar; clap them into a pretty hot Oven, or under a Baking-Cover, till the Skins are burnt black a little in the middle Part, and the Apples tender, which will be in three Quarters of an Hour, if your Oven is very hot. Take care it is not a Pewter Mazarine. So dish them up for a little Dish or Plate. Scrape a little Sugar over them. They are proper for second Course for Supper. Or you may garnish your stew'd Pippins with them. So serve them.

To make a Pippin-Fraize.

Pare six Pippins, and cut out the Cores with a Pen-knife; cut them in thick Slices as for Fritters, or rather thicker, and fry them in a little clarify'd Butter, turn them once, keep 'em as whole

as you can; when they are tender, lay them on a Sieve with your Knife, that the Fat may run from them; and make a Batter as follows: For a Plate, take five Eggs, keeping out two Whites; beat them up with a Handful of Flower, half a Pint of Cream, a little Salt, as big as the Yolk of an Egg of Sugar; make your Batter of the Thickneſs betwixt a Fritter and a Pancake, and put into it as big as half an Egg of Butter, and put it over the Fire; then pour in half your Batter; when it is a little baked, place your fry'd Apples thick all over it; then pour over them the reſt of your Batter; keep doing ſoftly till your Batter is of the Thickneſs that you can turn it with a Plate; then turn it once or twice till your Paſte is throughly bak'd, and ſerve it on Plates or little Diſhes, for ſecond Courſe or Supper, ſcraping over it a little Sugar.

ARTICHOKES

ARE uſed in Ragoos and Giblet-Pyes: We likewiſe ſerve them in Plates or little Diſhes dreſſed in the ſeveral Ways following.

To force Artichokes.

Boil them, take out the Bottoms, and fry them with drawn Eggs, Marrow, a little Sewet, grated Bread, and beaten Pepper and Salt. So force your Artichokes and Bottoms, and garniſh them with it and grated Bread. Then bake them, and let your Sauce be Butter, Gravy and Lemon. So ſerve it.

To fry Artichokes.

Cut them in Slices, take out the Chokes, and give them four or five Turns in boiling Water to blanch

blanch them: Then take them out of the Water, and ſteep them in Vinegar, Pepper and Salt: Dip them in beaten Eggs, flower them well, and fry them in Hogs Lard or clarify'd Butter. So ſerve them with fry'd Parſley.

Artichokes with white Sauce.

Take very young Artichokes and boil them in Water and a little Salt: When they are boil'd toſs up the Bottoms with Butter and Parſley, ſeaſon'd with Salt and white Pepper. Let your Sauce be Yolks of Eggs, a Drop or two of Vinegar, and a little Gravy.

Artichokes with Butter.

Your Artichokes being boil'd as above, take out the Chokes, and make your Sauce with freſh Butter, Vinegar, Salt and grated Nutmeg, with a little Flower to thicken the Sauce.

Artichokes à la poivrade.

Take Artichokes that are very young, and cut them in Quarters; cut out the Choke, and blanch them in fair Water: When they are blanch'd, lay them in a Diſh with Pepper and Salt: So ſerve them.

Artichokes with Cream.

Boil them in Water, and when they are boil'd toſs them up with Butter in a Stew-pan, then put to them ſome Cream, with a Bunch of Cives and Parſly; thicken your Sauce with the Yolk of an Egg, and put in it a little Salt and Nutmeg. Serve them in Plates or little Diſhes.

Artichokes in Puree.

When you have well waſh'd and cleans'd the Bottoms of your Artichokes, boil them in blanch'd Water, putting in it a good large Lump of Butter, kneaded up with a little Flower and Salt: When they are boil'd, take them out of the Water, and having made them into Puree, ſtrain them through a Sieve in the ſame Manner as you do Peaſe. Then ſet them to ſimmer in a Stew-pan over a gentle Fire, with freſh Butter, Salt, Pepper, and Nutmeg and Cloves pounded in a Mortar: Add to this a Bunch of Parſly, young Onions and Thyme, with a Leaf of Bays. When you are almoſt ready to ſerve, pound in a Mortar ſome blanch'd ſweet Almonds, ſome candy'd Lemon-Peel, Biskets of bitter Almonds, Yolks of hard Eggs, and a convenient Quantity of Sugar: Mix all theſe Ingredients together with a little Orange-Flower Water; and having incorporated this Compoſition with your Puree of Artichokes, ſet it a Moment over the Fire, and then ſerve it.

Artichokes being of great Uſe in Cookery throughout the whole Year, for almoſt all Sorts of Ragoos, Soops, *&c.* it is neceſſary to lay in a good Proviſion of them, by obſerving the following Directions.

To keep Artichokes all the Year.

Take a Quantity of Water proportionable to your Number of Artichokes, ſo that they may ſteep in it, and boil it with as much Salt as you judge neceſſary. Then take it off the Fire, and let it ſtand till the Foulneſs of the Salt be ſettled at the Bottom; Then pour it into the Veſſel in which

which you intend to keep your Artichokes: Blanch them in boiling Water, only ſo long that you may take out the Chokes: Waſh them in two or three ſeveral Waters, till you are ſure they are very clean, and then put them into the Pickle you have already made for them, pouring on the Top of it ſome Oil or good Butter, that no Air may enter. And if you will, you may put a little Vinegar to your Pickle. Cover your Veſſel very carefully with Paper, and lay a Board over it, that the leaſt Breath of Air may not get in. When you would uſe your Artichokes, you muſt firſt ſteep them in freſh Water to take away the Salt. They will keep in this Manner a Year and more.

Artichokes may likewiſe be kept dry: To this End, when you have blanch'd them, and taken out the Chokes, as above directed, lay them a draining on Grates or Hurdles of Oſier; then put them into an Oven moderately hot, till they become as dry as Wood. Before you uſe them, you muſt ſteep them for two Days in luke-warm Water; by which Means they will come to themſelves, and be as freſh as when they were firſt gathered. In blanching them off, put in the Water a little Verjuice, Salt and Butter, or good Beef-Sewet.

There is likewiſe another Way of keeping them. Chuſe the beſt Artichokes you can get; and with a ſharp Knife cut off the Leaves and Chokes, and throw each Bottom immediately into fair Water, otherwiſe they will turn black. When you take them out of the Water, throw them into Flower, and cover them all over with it; then range them one by one on a Hurdle, and dry them in the Oven. When you would make Uſe of them, lay them firſt a ſoaking for four and twenty Hours, and then boil them as you do other Artichokes.

Artichokes. You will find that by this Means they will not have loſt their Taſte.

ASPARAGUS.

IS a conſtant Diſh in the Spring, while it is in Seaſon; the biggeſt are reckoned the beſt. The ſeveral Ways of dreſſing it are as follows.

Aſparagus with Cream.

Cut the green Part of your Aſparagus in Pieces an Inch long, and blanch them a little in boiling Water; then toſs them up in a Stew-pan with good Butter or Lard; but take care they be not too fatty. Put to them ſome Cream, a Bunch of Pot-Herbs, and ſeaſon them moderately. Before you ſerve them, beat one or two Yolks of Eggs in Cream, to thicken the Sauce, into which put a little Sugar, and then ſerve them.

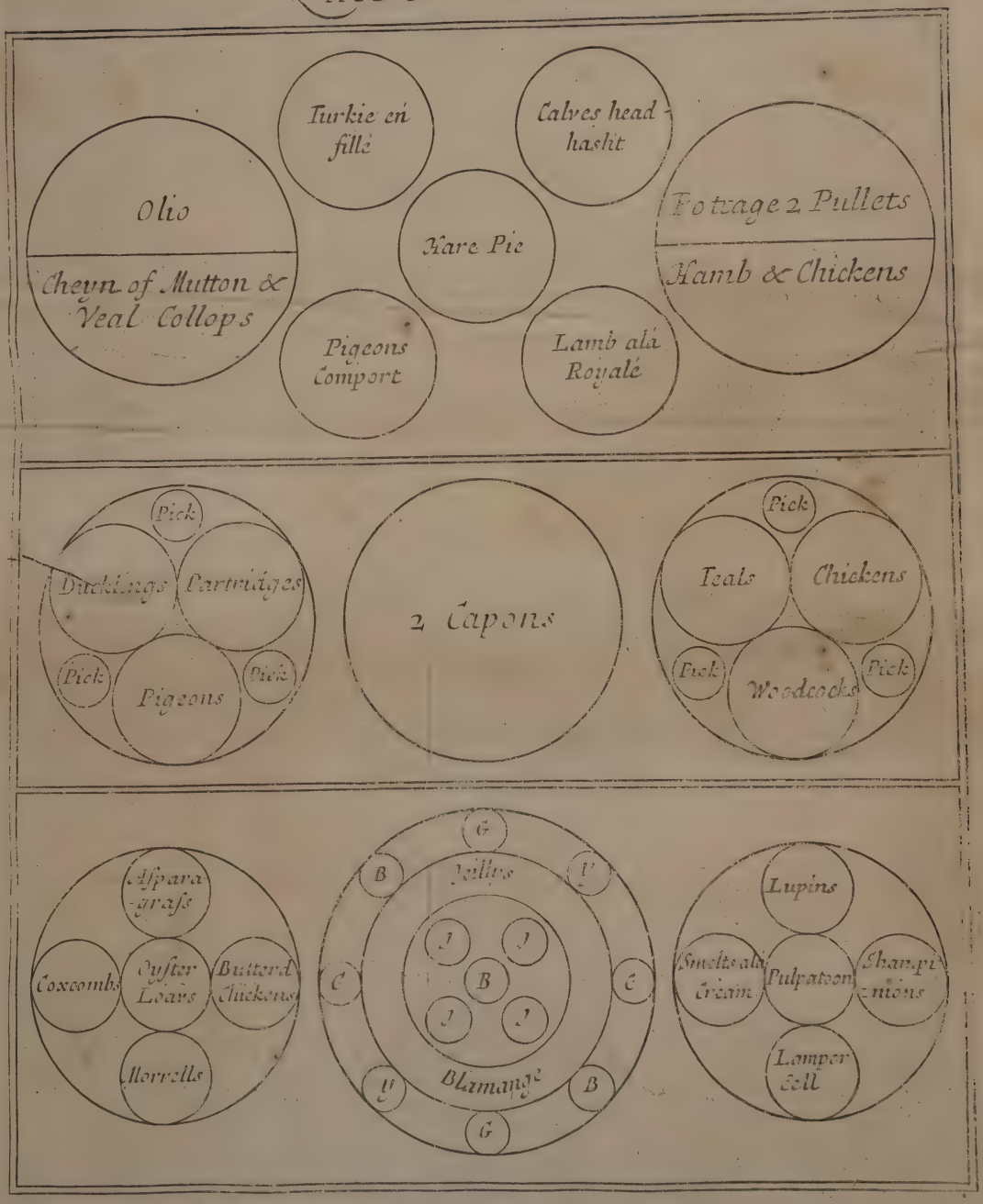
Aſparagus with Gravy.

Cut them in Pieces as before, and toſs them up with melted Lard, Parſly, Charvil cut very ſmall, and a whole Leek, which you muſt remember to take away: Seaſon them with Salt, Pepper and a little Nutmeg, and ſet them a ſimmering in a Stew-pan over a gentle Fire with a little good Broth; when they are enough done, take from them all the Fat, pour over them ſome Mutton-Gravy, and ſqueeze upon them the Juice of a Lemon. So ſerve them.

Aſparagus with Butter.

Boil them in Water and a little Salt: Take care they be not over done; when they are boil'd enough,

Queens Dinner. February 6. 1704.



Middle Dishes

2 of Lupins	2 of Blamange	2 of Coxcombs
2 of Oysters	2 of Yellow	2 of Scrimps
2 of Sweetbreads	2 of Cristal	2 of Larks
2 of Asparagrass	2 of Green	2 of Tongues

enough, ſet them a draining; then lay them in a Diſh, and let your Sauce be Butter, Salt, Vinegar and Nutmeg or white Pepper, and the Yolk of an Egg to thicken it; keep it continually moving, and pour it on your Aſparagus; then ſerve them.

To make an Amlet of Aſparagus.

Having blanch'd and cut the Aſparagus in ſmall Pieces, fry them in freſh Butter, with a little Parſley and Chibbols; then pour ſome Cream upon them, and having ſeaſon'd them well, boil them on a gentle Fire: Mean while make an Amlet with new-laid Eggs, Cream and Salt: When it is enough, dreſs it on a Diſh, and having thicken'd the Aſparagus with one or two Yolks of Eggs, pour it on the Amlet, and ſerve it up hot.

To preſerve Aſparagus.

Cut off the hard Part of the Stalk, that is not eatable: Give the reſt one Boil in Butter and Salt; then put them into fair Water. When they have laid till they are cold, take them out and drain them dry: Then put them into a Veſſel, where they may be at their full Length without breaking; put to them ſome Salt, whole Cloves, ſliced Lemon, and as much Water as Vinegar: Lay a Napkin in a Veſſel over them, and cover the Napkin with melted Butter. Keep them in a Place neither hot nor cold; and when you would uſe them, dreſs them in the ſame Manner you do thoſe that are newly gather'd.

B.

To make a BACON-*Fraize.*

BEAT eight Eggs with a little Cream and a little Flour, very well together, like other Batter: then fry ſome very thin Slices of Bacon, and while they are frying pour ſome of the Batter upon them; when one Side is fry'd, turn the Fraize, and pour more Batter on the other Side; and when both Sides are fry'd, ſerve it up.

To boil a Gammon of Bacon, a Neat's Tongue, or any other ſalted Meat, that hath hung in Smoke.

Put into the Kettle of Water three or four Handfuls of Hay-Flowers; or if they cannot be procured, ſome ſweet Hay ty'd up cloſe in a coarſe Bag or Cloth: Either of theſe will give the Meat a much finer Colour, and make it more tender, ſhort and mellow, than when boil'd in Water only.

To make BAIN-MARIE.

TAKE three Pounds of lean Beef cut in Slices, three Pounds of a Fillet of Veal, and one Pound of the large End of a Leg of Mutton, the Fat taken from all of it; one Partridge, one Capon, from which you muſt take off the Skin, and fill the Body with Rice, pick'd very clean. Then take an earthen Pan big enough to hold all this Meat, and ſcald it in Water before you uſe it. Seaſon your Meat with a very little Salt, and an Onion ſtuck with two Cloves: Put your Meat into the Pan, and pour to it two Quarts of Water: Then cover the Pan with its Lid, and ſtop it cloſe with Paſte

Paſte and Paper over it, that no Steam may come out. Set a Kettle of Water over the Fire, and make it boil; then put the earthen Pan into the Kettle, and take Care to have ſcalding Water always ready to repleniſh that in the Kettle as it boils away. Keep it boiling five Hours, then take it off, and ſtrain the Broth thro' a Sieve or Napkin: Let it ſtand a while, and then take off all the Fat; ſet it a ſimmering with ſome Cruſts of Bread; and ſerve it.

To make BALLS *of Forced Meat.*

Scald ſome Lamb's Liver, and having ſhred it ſmall with Beef-Marrow, mix it with the Yolks of half a Dozen beaten Eggs, and ſix Ounces of Spinage, chopp'd very ſmall; of Thyme and Savoury, ſhred alſo very ſmall, of each two Ounces; Cloves, Mace, and Pepper powder'd, of each two Scruples; and Salt at Diſcretion. Work up the Whole into a Paſte with grated Bread, and make it into Balls.

BARBEL

IS a River-Fiſh, very well taſted, and dreſſed in different Manners.

To ſtew Barbels.

Having ſcaled and drawn your Barbels, put them into a Stew-Pan with Wine, freſh Butter, Salt, Pepper, and a Bunch of ſweet Herbs: When they are ready, knead a Bit of Butter with a little Flower, and put it in to thicken the Sauce. So ſerve them.

Others dreſs them as above, excepting the Butter; of which they uſe none: But when the Barbels

bels are ſtewed, they ſerve them up with a Ragoo made of Muſhrooms, Truffles, Morils, Artichoke-Bottoms, Salt, Pepper, freſh Butter, Broth made of Fiſh, or Juice of Onions.

To dreſs Barbels au Court-Boüillon.

It is generally the largeſt Fiſh that are dreſs'd in this Manner. Take therefore a large Barbel, and draw it, but do not ſcale it: Lay it in a Diſh, and throw on it Vinegar and Salt ſcalding hot. Then ſet your Fiſh-Pan over the Fire with White-Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-Leafs, Onion, Lemon or Orange-Peel; when it boils very faſt, put in your Barbel; and when it is boil'd, take it up and ſerve it dry upon a clean Napkin, inſtead of a Diſh of Roaſt-Meat. Let your Garniture be Parſly or Garden-Creſſes.

To broil Barbels.

Having ſcaled and drawn them, cut ſmall Notches in their Sides; then rub them over with melted Butter, and ſtrew pounded Salt upon them; ſo broil them on a Gridiron. Let the Sauce be freſh Butter, with Salt, Pepper, Nutmeg, Capers, Anchovies, and Cives ſhred ſmall; uſe a little Flour to thicken it, and put in a little Water with two or three Drops of Vinegar, and keep it continually ſhaking, till 'tis come to a due Thickneſs, then pour it on the Fiſh. Let your Garniture be fry'd Muſhrooms, with the Roes of Carps, and Slices of Lemon.

To haſh Barbels.

Bone them, and haſh the Fleſh; put it into a Sauce-Pan, and dry it over the Fire till 'tis grown

white; then mix it with Muſhrooms, Truffles, Cives and Parſly cut very ſmall: Brown ſome freſh Butter in a Sauce-pan with a little Flour, and put in the Haſh; let it have two or three Turns, ſeaſon it with Salt, Pepper, and a Slice or two of Lemon; moiſten it with ſome Fiſh-Broth, and three or four Spoonfuls of Cray-Fiſh Cullis, or of other Fiſh to thicken it, and ſerve it hot for a firſt Courſe.

To boil Barbels.

After they are ſcaled and drawn, make ſmall Inciſions in the Sides of them; then rub them with melted Butter, and ſtrew them over with pounded Salt: This done, lay them on the Gridiron, and when they are broil'd, make your Sauce with freſh Butter, Salt, Pepper, Nutmeg, Anchovies, Capers, Cives ſhred ſmall, with a little Flour to thicken it; put to it likewiſe a Drop of Water, and as much Vinegar, ſhaking it continually till it be thicken'd, and then pour it on your Fiſh: Otherwiſe you may uſe the ſame Sauce as for a roaſted Pike, which ſee in Letter *P.* and let your Garniture be the ſame likewiſe.

To pickle BARBERRIES.

Gather them when they are dry, and chuſe the largeſt Cluſters; pick out the worſt to make the Pickle look red. Let the Pickle be both white and bay Salt boil'd in Water till it is ſtrong enough to bear an Egg. Let it boil half an Hour; then ſtrain it into the Galley-Pots in which you intend to keep the Barberries, and put them in when the Liquor is cold, with as much White-Wine Vinegar as you think needful, with Half a Pound of brown Sugar; then ſtop them cloſe, and tie a Bit of Leather about the Mouth of the Pot; ſo keep them to uſe as you have Occaſion. *Or*

Or thus,

Let the Barberries ſteep an Hour or two in Water and Salt, then take them out, and boil your ſhatter'd ones in Water and Salt, as in the above Receipt; and when the Water is cool, put in a few Slices of Ginger, and a little Lump of Allom; then put in the Barberries, and cover them cloſe.

Beans. See *French Beans, in Letter* F.

BEEF.

BEING a Food, not more common than neceſſary, ſeveral Ways of dreſſing it have been invented, not only to make it the more grateful to the Taſte, but alſo that it might do Honour to the beſt Tables. The uſual Ways of dreſſing it are ſo well known that we ſhall not need to mention them; and therefore we will confine our Inſtructions to thoſe only that are not ſo common, except at the Tables of Princes and Great Men: And firſt of

Beef à la Braiſe.

Take two or more Ribs of Beef, only the fleſhy Part of them that is next the Chine, cutting off the long Bones and taking away all the Fat: Lard it with large Pieces of Bacon, ſeaſon'd with Spices, Sweet-Herbs, Parſly, young Onions, a little Quantity of Muſhrooms and Truffles, ſhred very ſmall. When your Beef is thus larded, bind it about with Pack-thread for fear it ſhould break to Pieces when you come to take it out of the Stew-pan, which muſt be bigger or leſs according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef an Inch thick, well beaten, and ſeaſon'd with Spice, Herbs, Onions, Lemon-Peel, Bay-Leafs, Pepper and Salt.

Then put in the Beef, obſerving to lay the fleſhy Side down-moſt, that it may the better take the Taſte of the Seaſoning. You muſt ſeaſon the upper Part of it as you did the lower, and lay over it in like manner Slices of Beef, and over them Slices of Bacon: This done, cover your Stew-pan, and cloſe it well with Paſte all round the Edge of the Cover: Then put ſome Fire as well over as under it. While your Beef is thus getting ready, make a Ragoo of Veal-Sweetbreads, Capon-Livers, Muſhrooms, Truffles, Aſparagus-tops, and Artichoke-bottoms, which you muſt toſs up with a little melted Bacon, moiſten with good Gravy, and thicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to ſerve, take up your Beef, and let it drain a little; then lay it in the Diſh in which you intend to ſerve it, and pour your Ragoo upon it.

This Beef *à la Braiſe* is ſometimes ſerv'd with a haſh'd Sauce; that is to ſay, we take a little of the lean of a Gammon of Bacon, ſome young Onions, a little Parſley, ſome Muſhrooms and Truffles, and ſhred all of them very ſmall together: Then we toſs it up with a little Lard, moiſten it with good Gravy, and thicken it with the Cullis laſt mention'd, and when we ſerve up the Beef, we pour this Sauce upon it.

At other Times we ſerve it with a Ragoo of Cardoons, or of Succory, or of Celery, or of roaſted Onions, or of Cucumbers; which laſt is made in the following manner.

Take ſome Cucumbers and pare them: Cut them in two in the Middle, take out the Seeds: Then cut them in ſmall Slices, and marinate them for two Hours with two or three ſliced Onions, Vinegar, and a little Pepper and Salt; after this, ſqueeze your Cucumbers in a linen Cloth, and then toſs them up in a little melted Bacon; when

they begin to grow brown, put to them ſome good Gravy, and ſet them to ſimmer over a Stove. When you are ready to ſerve, take off the Fat from your Cucumbers, thicken them with a good Cullis made of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoo of Cucumbers ſerves likewiſe for all Sorts of Butcher's Meat that we either roaſt or ſtew in a whole Joint in its own Gravy.

Note, That we make Beef *à la Braiſe* of all the Pieces that grow next the Chine from the Neck to the Rump, as well as of the Ribs.

Beef farced.

We farce only the ſame Pieces of Beef that we dreſs *à la Braiſe*; that is to ſay, what we generally call roaſting Pieces, and you may farce them with a Salpicon, for which ſee the Directions in Letter *S*. Or elſe when your Beef is almoſt roaſted, raiſe up the Skin or out-ſide of it, and take the Fleſh of the Middle, which you muſt ſhred very ſmall with the Fat of Bacon, and Beef, fine Herbs, Spices, and good Garniſhings. With this you farce or ſtuff your Beef between the Skin and the Bone, and ſew it up very carefully to prevent the Fleſh from dropping into the Dripping-Pan, when you make an End of roaſting it. Garniſh your Diſh with Fricandeaux, (which ſee in Letter *F*.) after the manner of larded Cutlets, and with fry'd Bread: And when the Diſh is on the Table, take away the Skin, that it may be eaten with Spoons.

Rump of Beef rowl'd.

Having taken out the Bones, make a Slit the whole Length of it, and ſpread it as much as you can: Lard it with large Lardons of Bacon well ſeaſon'd. Make a Farce of the Fleſh of the Breaſts of Fowl, Beef-Sewet, Muſhrooms and boil'd Ham:

Seaſon your Farce with Pepper, Salt, ſweet Herbs, Spices, Parſly and ſmall Onions, a few Crumbs of Bread moiſten'd with Cream, and three or four Yolks of raw Eggs: Haſh all this together and pound it in a Mortar: Having ſpread this Farce on the Piece of Beef, rowl it up at the two Ends; and tie it faſt with Pack-thread: Take a Pot or Kettle of the Size of your Piece of Beef, and garniſh the Bottom of it firſt with Bards of Bacon, and then with Slices of Beef well beaten and ſeaſon'd with Salt, Pepper, Herbs, Spices, Onions, Carots and Parſnips. Put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it. Cover your Pot very cloſe, put Fire under and over it, keep it ſtewing for ten or twelve Hours. Make haſh'd Sauce with ſome Ham of Bacon cut in Dice, with haſh'd Muſhrooms and Truffles, ſmall Onions and Parſly. Toſs up all this in a Sauce-pan with a little melted Bacon, and moiſten it with good Gravy; when it is enough, take off all the Fat; and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to ſerve, mix among it a haſh'd Anchovie and a few Capers: Take up your Beef and drain it very well; then lay it in your Diſh, pour your Sauce upon it; ſo ſerve it very warm.

At another Time you may ſerve it with a Ragoo of Calves Sweet-breads and Cocks-combs; (the manner of making it is already ſet down in the Receipt for Beef *à la Braiſe*, (or with a Ragoo of Cucumbers and Succory.

Brisket of Beef à la Chalonnoiſe.

Take a Brisket of Beef and ſet it a boiling; when 'tis half boil'd, take it up and lard it with large Lardons of Bacon: Then put it on a Spit, and to make it ſtick faſt, take two Sticks and tie them at both Ends of it. Have in your Dripping-

pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rind of Lemon and Orange, Rosemary and Sage; and keep basting with it all the while it is roasting. When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread, or Flour stirr'd in a little strong Broth. Let your Garniture be Mushrooms, Palates, and Asparagus.

Beef-Steakes rowl'd.

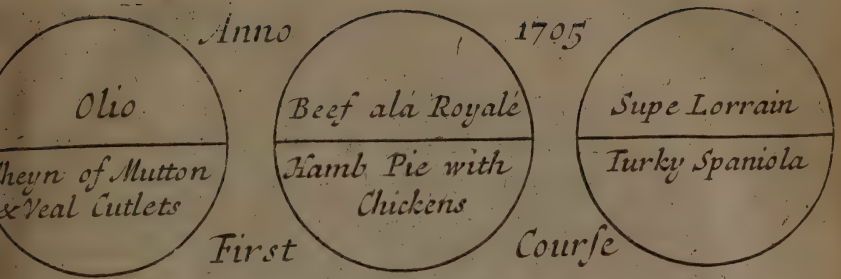
Take for Example, three or four large Steakes of Beef, according to the Size of your Dish, and flat them on a Table with your Cleaver. Make a Farce with Capon's Flesh, a Piece of a Fillet of Veal, some of the Fat and Lean of a boil'd Gammon of Bacon, and the Fat of a Loin of Veal, Parsly and young Onions, Sweet-bread, Truffles and Mushrooms, the Yolks of four Eggs, and a little Cream; when all this is well season'd with Spice and Herbs, and hash'd very small, lay it on your Slices of Beef, which you must then rowl up very handsomely, so that they may be firm and of a good Size. Then put them a stewing, and let them stew a good while. When you think they are enough, take them up, drain off the Fat, slit them in two, and lay them in the Dish, the cut Side uppermost. You may put to them some Ragoo or other; or only a good Cullis, if you think fit.

Rump of Beef boil'd.

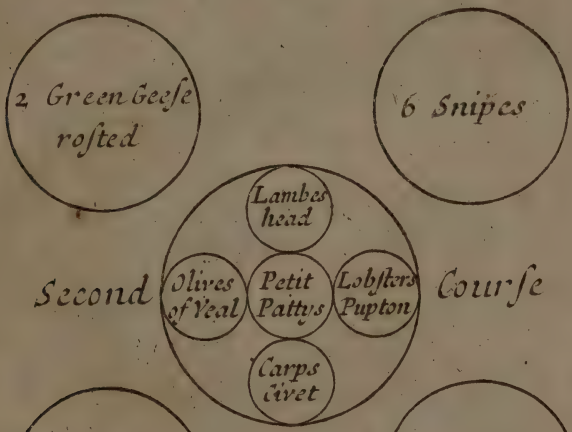
Rub it all over with common Salt, all Sorts of Pot-Herbs, Pepper and a little Salt-Petre, and let it lie three or four Days. Put it in a Pot proportionable to its Size, and fill the Pot with Water; among which put some Onions and Carots, *&c.* Garden-Herbs, Bay-Leaves, Cloves, Pepper and Salt, Boil your Beef, and when it is ready, lay it

in

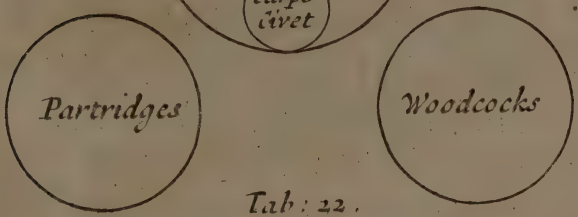
Anno 1705



First Course



Second Course



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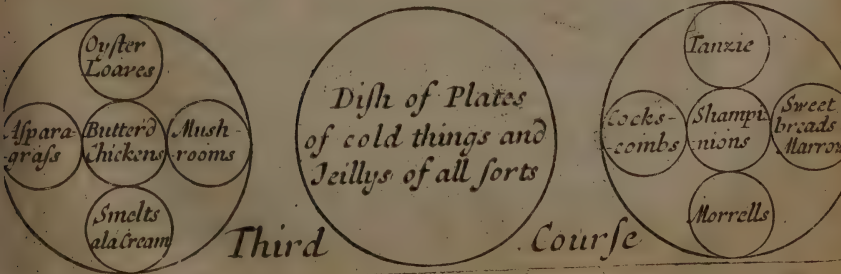


Third Course

in a Dish, garnish'd with green Parsly. So serve it hot for the first Course.

Beef à la mode.

Take a large Slice of Beef, three Inches thick, most lean, from the Buttock or elsewhere. Season it on both Sides with Pepper, Salt and Cloves, all pounded. Then pound in a Mortar likewise two Shalots, or half a Dozen Rocamboles, with some Garden-Basil, Thyme and Parsly; when they are well pounded, pour upon them a good Glass of White-Wine: Strain it off, and lay your Beef to marinate in it for two Hours; then lard it with large Bits of Bacon, and put it with a good Cullis into a Stew-pan, together with a few Bay-Leaves; add to it another Glass of White-Wine, and let it stew over a gentle Fire.

It is generally serv'd cold for Breakfast, or the first Course, in Slices somewhat thick, with shred Parsley over it.

There is another Way of doing it, which is thus: Beat it very well, lard it as above, and toss it up in a Frying-pan before you stew it: Which you may do in one Glass of White-Wine, and two of Water, with Salt, Pepper, Bay-Leaf, Rind of Lemon, and half a Dozen Mushrooms: Or else in its own Gravy, keeping it close cover'd over a gentle Fire; and when it is ready, put a Cullis to it to thicken it.

To dress Beef-Steakes the Italian *Way.*

Cut the Ribs of Beef into Steakes, and hack them; then sprinkle them with Rose-Vinegar and Elder-Vinegar, and having season'd them with Salt, Pepper and Coriander-Seed, lay them in a Dish one upon another for an Hour, then broil them on a Gridiron, or toast them before the Fire: Serve them up with their own Gravy, or with that and the Juice of Orange boil'd together.

To collar Beef.

Cut a Flank of Beef Square, and pull off the Inner Skin, make a Brine of Water and Bay-Salt, ſtrong enough to bear an Egg to the Breadth of a Sixpence: Put the Beef into the Brine, and let it lie in it 7 or 8 Days; then take it out of the Brine, and rub it all over with Salt-petre; afterwards lay it again in the Brine for three Days. Pound groſly an Ounce of white Pepper, a large Nutmeg, with the Weight of it in Mace, and the Weight of both the Nutmeg and the Mace in Cloves, and ſtrew it on the Beef: Then roll the Beef hard, tie it about with Tape, and ſew it up in a Cloth: Next put it into a long earthen Pot, which fill with half Water and half Claret; cover the Pot with coarſe Dough, put it into a very hot Oven, and let it ſtand 12 Hours; then having taken off the Cloth and the Tape, roll the ſame Cloth very hard about it again, and hang it up to cool and drain: Some who love ſweet Herbs, put to it, before they roll it, Thyme, Sweet Marjoram, and Parſly, ſhred very ſmall.

Another Way.

Take a Breaſt of young Beef, and bone it, make a Brine with three Gallons of Water, one Pound of Bay Salt and two of white, half an Ounce of Salt-petre, and make the Brine ſtrong enough to bear an Egg to the Breadth of a Three-pence: Let the Beef lie 9 Days in this Brine, then take it out, and beat it well with a Rolling-Pin: After this ſeaſon it with Half an Ounce of Mace, and ſix Nutmegs ſhred fine, which is better than pounding, an Ounce of Bay-berries, ſome dry'd ſweet Marjoram pounded ſmall, two dozen of Cloves, and

an

an Ounce of Pepper, and a Handful or two of white Salt beaten in a Mortar: Having mixed all these Seasonings together strew it all over the Beef, which must be well dried, then roll it up hard and bind it in a Cloth; after which put it into an earthen Pot with three Pints at least of Claret, Half a Pint of Vinegar, and one Quart of Water; cover the Pot with a coarse Paste, put it into a hot Oven, and let it bake at least 12 Hours; then take it out of the Liquor, bind it faster, and hang it up to drain and cool.

To make Dutch Beef.

Take eight Pounds of Buttock Beef, and having rubb'd it all over with six Ounces of coarse Sugar, let it lie two Days, then wipe it, and take white Salt and Salt-petre, of each a Pint, and six Ounces of pounded Salt-petre, and rub it well into the Beef: Let it lie thus for three Weeks, but rub and turn it every Day: Then sew it up in a Cloth, and hang it into the Chimney to dry; and to prevent the Brine from settling, turn it upside-down every Day; afterwards boil it in Pump-Water till very tender.

To fry Beef.

Cut the Beef into Steakes, and beat it well with the Back of a shredding-Knife or a Rolling-Pin: Put first the Lean only into the Frying-Pan, with just as much Butter as will moisten the Pan: Set it over a gentle Fire, turn it often, and as the Gravy comes from it pour it out, then fry the Fat by it self, and lay it on the Lean. For Sauce put an Anchovy, some Onion, Nutmeg, Pepper and Claret into the Gravy, and let it stew a little.

Beef à la Vinaigrette.

Take a large Slice of Beef, as for your Beef *à la Mode*; beat it well, and ſtew it with Water and a Glaſs of White Wine, ſeaſon'd with Salt, Pepper, Cloves, Bay-Leaf, and a Faggot of Herbs: It muſt be ſeaſon'd high. Let the Liquor boil moſt away: Then take it off the Fire, and ſet it a cooling in the ſame Pot, Liquor and all; and when it is cold, ſerve it with ſliced Lemon and a Drop of Vinegar.

We alſo put Beef into Paſte; for which ſee the Receipt for a Veal-Pye in Letter *P.* and obſerve the ſame Method; except that the Beef-Pye requires more Baking; nor muſt you above all forget to leave a Hole in the Lid while it is baking, and to cloſe it when baked.

Neats Tongues à la Braiſe.

Cut away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as cleverly as poſſible. Lard them with large Bits of a raw Gammon of Bacon well ſeaſon'd: Then take a Boyler, and cover the Bottom of it with Bards of fat Bacon, and Slices of Beef well beaten: Lay in your Tongues with ſliced Onions and all Sorts of ſweet Herbs and Spices, and ſeaſon them beſides with Pepper and Salt: Cover them with Slices of Beef and Bacon, in the ſame Manner as under them, ſo that they may be entirely wrapped up in them; put them *à la Braiſe*, with Fire above and under. You muſt keep them ſo eight or ten Hours, that they may be throughly done: After which you muſt have in Readineſs a good Cullis of Muſhrooms, or ſome other good Ragoo with all Sorts of Ingredients,

dients, as Muſhrooms, Morils, Truffles, Sweet-breads, *&c.* Having taken up your Tongues, you drain them and take off the Fat; then lay them in a Diſh, and your Ragoo over them. If you would garniſh the Diſh, you may cut one of the Tongues in Slices, or elſe garniſh it with Fricandaux, all ſerv'd very warm.

Calves Tongues are ſometimes dreſs'd in the ſame Manner; and if one will, they may be farced without larding, and ſerv'd up with the ſame Ragoo.

Another Way to dreſs a Neat's Tongue.

Boil it in Water with a little Salt, and a Faggot of ſweet Herbs: When it is almoſt enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon. Then lay it down to the Fire, and while it is roaſting, baſte it with Butter, Salt, Pepper and Vinegar. When it is roaſted, cut it in large Slices, and toſs it up a Moment in a Stew-pan, with a Ramolade made of Anchovies, Capers, Parſly and Onions ſhred very ſmall: Then toſs all up in good Beef-Gravy, with Salt, Pepper, a few Rocamboles and a Drop of Vinegar; and ſerve it for firſt Courſe.

We ſerve it likewiſe, after having cut it in Slices, with a Ragoo of Muſhrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, Butter or melted Bacon: We ſet it a ſimmering in this Ragoo, and ſo ſerve it: But obſerve, that when we ſerve it this Way, we uſe no Vinegar in baſting it, but only Butter.

Calves Tongues are dreſs'd in the ſame Manner, and may be ſerv'd whole, either with a *Poivrade* or a ſweet Sauce.

BEETS

ARE a Sort of Root, that for being common ought not to be deſpiſed: They are eaten either in Salads, or fry'd in the following Manner:

To fry Beets.

Having bak'd them in an Oven, peel them, and cut them in Slices long-ways, and of the Thickneſs of half an Inch or rather more: The large ones, when cut, are almoſt of the Shape of Soles. Then ſteep them in a thin Batter, made of White Wine, the fineſt Wheat-Flower, Cream, the White and Yolk of Eggs, (more Yolk than White) Pepper, Salt, and Cloves beaten to Powder: When they have lain in the Batter a little while, take them out and drudge them with Flower, crumm'd Bread and ſhred Parſly: Then fry them, and when they are dry, ſerve them in Plates or ſmall Diſhes with Juice of Lemon.

We likewiſe make a Fricaſſee of them with Butter, Parſly, Onions, Pepper and Salt.

BISQUE.

A Biſque is a Soop in Ragoo. We make Biſques of Quails, of Capons, and of Pullets; but more commonly of Pidgeons, as follows:

To make a Biſque of Pigeons.

Your Broth and Gravy being prepar'd, as directed in the Receipt for making Soop *de Santé*, (which ſee in Letter *S.*) put the Cruſt of two *French* Rolls, with two Quarts of good Veal-Gravy, and boil it over the Fire; ſtrain it through a fine Strainer

Strainer or Sieve, rubbing the Bread all through with a Ladle. Then take ſix or eight Squab-Pigeons, truſs them up, and boil them tender, a Pound of Cocks-combs well blanch'd and tender boil'd; both of them in good Broth: You muſt give the Cocks-Combs half an Hour's boiling more than the Pigeons: Cut a blanch'd Sweetbread in Dice, fry it in Butter, brown, and a few of the ſmalleſt of your Cocks-Combs cut in Pieces; put both into your Bread and Gravy, ſtrain'd as above. Garniſh your Diſh with a Rim of Paſte, and the biggeſt of your Cocks-Combs on the outſide of it. Your Bread being ſoak'd in your Diſh with good Gravy, place your Pigeons round in the Middle, and boil up your Cullis with the fry'd Sweetbreads and Cocks-Combs: Let it be of the Thickneſs of Cream, and ſqueeze in half a Lemon. So ſerve it.

To make a Biſque of a Pullet.

Draw and truſs a Pullet very neatly, blanch it in hot Water, and boil it in good clear Broth with ſeveral Bards of Bacon, an Onion ſtuck with Cloves, and two or three Slices of Lemon. Take care to ſcum it well. When it is boil'd as it ought to be, take it off the Fire, and ſet it over a Chafing-Diſh to keep it warm. Then make a Ragoo of Veal-Sweetbreads blanch'd, of Muſhrooms, Truffles, Artichoke-bottoms, all cut in ſmall Pieces, toſs them up all together with melted Bacon: Pour on it ſome good Veal-Gravy; and when you have taken off all the Fat, thicken it with a Cullis of Veal and Gammon of Bacon, and put a little Veal-Gravy upon it: When your Ragoo is ready, ſet ſome Cruſts of chipt Bread a ſimmering in good Broth; and when it has ſimmer'd enough, lay your Pullet upon it, and your Ragoo all round it. So ſerve it.

Biſque

Biſque of Quails and other Fowls.

Truſs your Quails in like manner as your Pullets, and toſs them up in a Stew-pan till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of ſweet Herbs, ſome Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garniſh your Biſque as the other, with Veal-Sweetbreads, Artichoke-bottoms, Muſhrooms, Truffles, Fricandaux, and Cocks-Combs, with the fineſt of which laſt make a Rim round your Biſque; and pour a little Veal-Cullis upon it.

Biſque of Fiſh.

Take a large Carp; let it be a Milter: Having ſcal'd and drawn it, take off all the Fleſh, and pick out all the Bones. Haſh the Fleſh ſmall, together with blanch'd Muſhrooms, and ſet your Haſh a ſtewing in a Stew-pan with Butter, Salt, Pepper, ſweet Herbs, and a little Fiſh-Broth: When this is ready, make another Ragoo by it ſelf, with the Milts of Carps, the Livers of Pikes, and the Tails and Claws of Cray-fiſh: This laſt Ragoo is to ſerve likewiſe to garniſh your Biſque: When all this is prepared, lay in your Diſh ſome Cruſts of Bread that have been dry'd in an Oven; ſoak your Bread with ſome good Fiſh-Broth, which you muſt be ſure to have ready for that Purpoſe: When your Soop is ſimmer'd enough, garniſh it with the haſh'd and the other Ragoo, and ſerve it very warm. There are ſome that do not make uſe of the Haſh, but of the Ragoo only. The Body of the Carp from whence you took the Fleſh,

Fleſh, may be imploy'd in making Fiſh-Broth; which is generally made of Carp, Eel, Tench and Pike, cut in Pieces; and then put into a great Kettle with Water, Butter, Salt, Pepper, a Bunch of ſweet Herbs, and an Onion ſtuck with Cloves: We boil all this together for the Space of an Hour, and then ſtrain it through a linen Cloth. See farther Directions for this in the Receipts for Fiſh-Broth under the Article Broth.

Biſque of Cray-fiſh.

After having waſh'd them very clean; boil them in Water, and from the largeſt of them pull off all the Claws, and pick out the Tails ſo as to leave them hanging at the Shells; but from the reſt pick out the Tails; and keep the Shells to help to make the Cullis; the Receipt for which you will find in Letter *C.* Take the Tails of the Cray-fiſh, ſome ſmall Muſhrooms, ſome Truffles cut in Slices, and toſs them up in a Sauce-pan, with a Morſel of Butter, and a little Fiſh-Broth. Put to all this a Bunch of ſweet Herbs, and let it ſimmer over a gentle Fire: When you think it enough, put to it ſome Aſparagus-tops, half a dozen Artichoke-bottoms, and thicken it with a Cullis of Cray-fiſh. Set ſome Cruſts of Bread a ſimmering in good Fiſh-Broth, and let them faſten to the Bottom of the Diſh; and when they ſtick to it, garniſh the Soop with a Border of your pick'd Cray-fiſh: Put a ſtuff'd Roll of Bread in the Middle, and the Artichoke-bottoms about it, together with ſome Morſels of the Milt of Carps; pour the Ragoo and the Cray-fiſh Cullis upon it; and ſerve it up very hot.

To make BLANC-MANGER *or* BLAMANGEE.

BLANCH off a Pound of ſweet Almonds in ſcalding Water, take off all the Husks, and pound the Kernels as fine as Paſte, in a marble or other Stone-Mortar: As you are pounding them, put to them now and then a Spoonful of Jelly (for which ſee the Receipt in Letter *J.*) to keep them from oiling: When they are reduced very fine, put them into a clean Sauce-pan, with a Quart or three Pints of the above-mention'd Jelly: Warm it over the Fire, till it is ſcalding hot, breaking your Almonds well with your Jelly, with a Silver or Wooden Ladle: Then take it off, and ſtrain it through a Woollen Strainer, or a Table-Napkin, into a Diſh, rubbing the Almonds through as hard as you can with the Ladle: Put back your Jelly on the Almonds three or four Times, till you find that the *Blanc-manger* is almoſt as thick as a Cream; otherwiſe it will be apt to part when it is cold, the Almonds ſwimming on the Top, and the Jelly falling to the Bottom; which looks not well, and is a Sign that the Almonds were not well beaten, or not often enough ſtrained. This done, fit it up in Jelly-Glaſſes, to ſet betwixt your plain Jelly, or put it in a China-Bowl for the Middle of the Diſh, or in cold Plates for the ſecond Courſe: Or put two Glaſſes of each Sort in the Vacancies of your Plates; the White oppoſite to one another, and ſo the other: Or, with theſe two Jellies you may make a Diſh for the ſecond Courſe by themſelves. I have aſſerted this, becauſe mixing the Ingredients cold for the plain Jelly, I think, is better than putting the Eggs into the Stock after it boils. *Note*, This Way of mixing of the Ingredients cold is not commonly known.

known. The plain Jelly and this are proper for ſecond Courſe or Supper, and ſome uſe them for a Deſſert. You may make half the Quantity with half the Ingredients, according to your Occaſion. If the Eater loves it, you may uſe a little Musk in the Running of your Jelly, ty'd in a Rag, and thrown into your Jelly-Bag; but moſt Perſons of Quality eat it plain. If you have a Mind to make it red or yellow, take what Quantity of Jelly you pleaſe, and to make it red, ſqueeze through a Bit of clean Cloth a little Cocheneal; to make it yellow, a little Saffron. Waſh your Jelly-Bag out in cold Water; and be ſure let no Smoke come near it, and that it be very dry, when you run your Jelly; and do not ſhake your Bag as you pour it in, for then it will be apt to ſtop: When you uſe your Bag, hang it on a Plate or Spit, with the Mouth open.

BOUCONS.

TO make *Boucons*, take the Lean of a Fillet of Veal, and cut it into Slices ſomewhat long and thin; lay them flat on a Table; have in Readineſs ſome Bits of Bacon, ſuch as you uſe in larding, and as many of a raw Ham, and place them, one fat and one lean, the whole Length of your Slices of Veal; ſtrew on them ſome ſhred Parſly and Cives, and ſeaſon them with Spices and ſavoury Herbs. Then rowl up the Slices very handſomely and ſtew them *à la Braiſe*. When they are done enough, let the Fat drain from them; have a good Cullis and a Ragoo of Truffles, Muſhrooms, *&c.* and ſerve them very warm. *Boucon* is a *French* Word, which properly ſignifies a Mouthful or Morſel.

BREAM

BREAM

IS a freſh Water Fiſh, and generally eaten either fry'd or broil'd. We dreſs it as follows. After it is ſcaled and drawn, we notch the Sides of it, dip it in melted Butter, lay it on the Gridiron, and baſte it from Time to Time with melted Butter: When it is broil'd enough we make a brown Sauce with Cives, Parſley, Capers, and Anchovies, which we toſs up in a Sauce-pan with a Morſel of Butter: We put in it a little Fiſh-broth, and thicken it with a Cullis that we throw on the Fiſh. Obſerve, not to put in the Anchovies till you are going to ſerve.

We likewiſe ſometimes ſerve it with a white Sauce, made as directed before in the Receipt for a broil'd Barbel. You may ſerve it alſo with a good Farce of Herbs.

To make BROTH *with Fleſh.*

TAKE according to the Size of your Boiler, Slices of Beef, Fillets of Veal, a roaſted Leg of Mutton, from which you muſt take off all the Fat: Put all this into your Boiler with cold Water, and ſcum it well: Let it boil over a gentle Fire; and add your Fowls according to what Soop you would make. If it be for your Biſques, make uſe of this Broth to boil your Chickens, your Quails, or your Pigeons, each of them by themſelves, with Slices of fat Bacon and Lemon, to keep them very white: And you muſt add likewiſe to your Stock of Broth ſome Fowls, to ſtrengthen it. Seaſon it with Roots, Salt, Onions and Cloves, and let it boil as long as in Diſcretion you think fit.

This Broth ſerves, for the moſt Part, for all Sorts of Soops; it is nothing but the different Meats we put to them, and the Garniſhings, whether they be Culliſes or Legumes, that diſtinguiſh the different Soops from one another. This is the beſt Method in Uſe now-a-days for making a general Broth to be imploy'd in every Thing we ſet a ſimmering; and we make Uſe of it to moiſten all Sorts of Culliſes, made of Fleſh, and to boil all Sorts of Legumes.

To make Broth for Breakfaſt.

We make it of the Chine-Part of a Rump of Beef, of the Crag-Ends of a Neck of Mutton and a Neck of Veal, and of two Chickens. We take the White or Breaſts of the two Chickens after they are boil'd, and pound them in a Mortar with ſome Crumb of Bread ſoak'd in the Broth: We ſtrain the Whole through a Sieve, and pour it on Cruſts of Bread that we have laid a ſimmering in the ſame Broth.

You will find the particular Broths for the ſeveral Sorts of Soops in their reſpective Places in Letter *S.*

To make Fiſh-Broth.

This Broth is the Stock of all the Fiſh-Soops that are made, with the Diſtinctions that are ſet down for each of them.

Take ſome Tenches, Eels, Pikes and Carps, and after having prepar'd them as for boiling, pull out their Gills, and cut them in Pieces; put all together in a large Kettle, with Water, Butter, Salt, a Bunch of ſweet Herbs, and an Onion ſtuck with Cloves. When it has boil'd an Hour and a half, ſtrain the Broth through a Table-Napkin, and divide it equally into three ſeveral leſſer Kettles. In

one of them put the Pickings or Cullings of Mushrooms, and strain them afterwards through a Sieve, with a Cullis, some fry'd Wheaten Flour, and a sliced Lemon: This will serve you to thicken the brown Soops, and for Dishes for the first Course, and also for Plates and little Dishes. In another of them, strain some pounded Almonds, and some Yolks of hard Eggs; and this will serve for your white Soops, as Profitroles, Soops of Smelts, Perches, Soles, and other Fish that are serv'd with white Broth; as also for certain Ragoos of the like Nature. In the third Kettle boil the Fish of all your Soops, as well white as brown, either for the first Course, or Plates or little Dishes, and even make some Jelly of it.

You may likewise make Fish-Broth in the following Manner: Take a Kettle of a proportionable Bigness in Regard to the Soop you have Occasion for: Put Water in it, and set it over the Fire with Roots of Parsly, some Parsnips and whole Onions, a handful of Parsly and Sorrel, all Sorts of Pot-Herbs, and good Butter, the Whole well season'd. Add to this the Bones and Carcasses of the Fish, whose Flesh you have used for Farces; even the Tripes of them after they are well clean'd, some Tails of Cray-Fish pounded in a Mortar, and four or five Spoonfuls of the Juice of Onions. All this being well season'd and well boil'd, strain it through a Sieve, put it back into the Kettle, and keep it hot, to simmer your Soops, to boil your Fish and other Things.

Another Fish-Broth.

Take some Onions, Carots and Parsnips; cut them in Slices; put them in a Stew-Pan with a Lump of Butter: And set them a Sweating as a Juice of Onions. When this is brown, put your

Fish

Fiſh into the Stew-pan, and give them two or three Turns: Moiſten the Whole with a clear Puree, and put to it a Bunch of Parſly, ſome Cives, ſweet Herbs, Cloves and Salt, together with ſome Muſhrooms. Boil all this together for the Space of an Hour; then ſtrain it through a Sieve into a middle-ſiz'd Kettle, and make Uſe of it to ſimmer your Fiſh-Soops. Take Notice that to make Fiſh-Broth, Carp is the beſt of all Fiſh whatever.

To make meagre Broth for Soop with Herbs.

Put all Sorts of good Herbs into a Kettle of Water, with two or three Cruſts of Bread: Seaſon it with Salt, Butter and a Bunch of ſweet Herbs. When it has boil'd an Hour and a half, ſtrain the Broth through a Napkin or Sieve. It will ſerve you to make Soop *de Santé* with Herbs and others, as Lettice-Soop, Aſparagus-Soop, Succory-Soop, Artichoke-Soop, *&c.*

To make Broth of Roots.

Boil about two Quarts of clung Peaſe; when they are very tender, bruiſe them to a Maſh; put them into a large Boiler, that holds a Buſhel of Water, and hang it over the Fire for an Hour and a half; then take it off, and let it ſettle. Take next a middle-ſiz'd Kettle, and ſtrain into it thro' a Sieve the clear Puree; into which put a Bunch of Carots, a Bunch of Parſnips, and a Bunch of Parſley-Roots; a Dozen of Onions: Seaſon it with Salt, a Bunch of Pot-Herbs, and an Onion ſtuck with Cloves. Boil all of it together, and put in a Bunch of Sorrel and another of Charvil, and two or three Spoonfuls of Juice of Onions. See that the Broth be well taſted, and make Uſe of it to ſimmer all Sorts of Soops made of Legumes.

CABBAGE *and* COLLY-FLOWERS.

To force Cabbage.

SCald the large Blades of a Cabbage, and make forced Meat of fat Bacon and a Piece of Veal, a little boil'd Cabbage, the Yolks of two or three Eggs, Pepper, Salt, a little grated Bread, and grated Cheese: Lap it in your Cabbage, and stew them in good strong Broth. Serve them for first Course, garnish'd with rasp'd Cheese.

To farce a Cabbage.

Take a light Cabbage and blanch it in Water: When it is blanch'd, take it out, and set it a draining; then open it very carefully, and spread the Leaves, taking Care that they all hang to one another; when it is open'd, put in the Middle of it a Farce made of the Flesh of Fowls, a Slice of a Leg of Veal, blanch'd Bacon, the Fat of a boil'd Ham, some hash'd Truffles and Mushrooms, Parsly and Cives, and a little Clove of Garlick: Season all this with Pot-Herbs and Spices, putting to it some grated Bread, two whole Eggs, and the Yolks of two or three others, the Whole shred very small, and pounded in a Mortar. When you have fill'd your Cabbage with this Farce, close up the Leaves, bind it about with Pack-thread, and put it into a Stew-pan, with some Slices of a Leg of Veal or Buttock of Beaf well beaten; range them in the Stew-pan as if you were to make Gravy of them; put to this half a Spoonful of Flour, and let all take Colour together; when 'tis brown'd, put in some good strong Broth, and pour over them a

Ragoo

Kings Dinner at my Lord Rochesters

May. 20. 1700.

First Course

Pottage 2 Ducklings

Lamb and Chickings

Carps Stewed

Pearches

2 Geese

Patty of Squabs

Olio Terreyn

Dish of Plates

{Rabbits forst
Pudding
Beans & Bacon}

Bisque of Pigeons

Dish of Plates

{Veal Royalé
Chicken fricacy
Pulpatoons}

Beef alá Royalé

Mackril

Mash't Loaves

Flounders

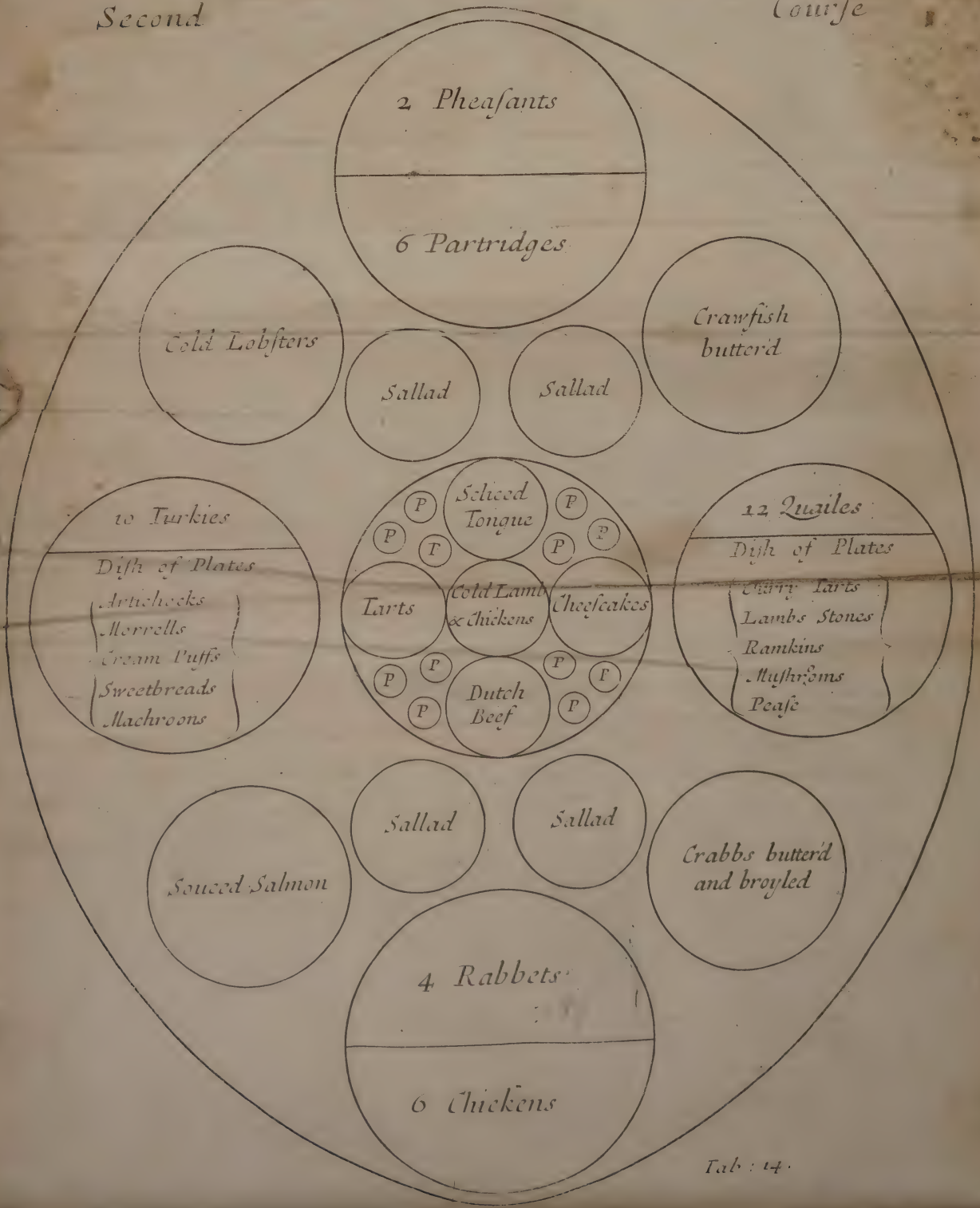
Pottage of Pullets

Shoulder of Mutton in blood and stakes

Kings side

Tab: 15

Second Course



Tab: 14.

Ragoo of Mushrooms, or any other of the like Nature. So serve it hot for the first Course.

A Cabbage may also be farc'd meagre with the Flesh of Fish, and other Garnishings, as we farce a Carp, a Pike, or other Fish.

Colly-Flowers are a Sort of Cabbage, the Seed of which came first from *Italy*; it is a very good Legume, and eaten either with Gravy or Butter.

To dress Colly-Flowers with Gravy.

Blanch off your Colly-Flowers in fat white Water; that is to to say, when you have pick'd them, you fill a Boiler half full with Water, into which you put a little Flour, a Lump of Butter, two or three Slices of the Fat of Bacon, and a little Salt: When the Water boils, put in your Colly-Flowers; and when they are a little more than half-boil'd, take them up and set them a draining: Then place them handsomely in a Stew-pan, and put to them a Cullis of Veal and Gammon of Bacon, just enough to cover them: Then set them a simmering over a Stove with a gentle Fire; and when you are ready to serve, take as big as a large Walnut of Butter, and knead up with it a Pinch or two of Flour; break it in five or six Pieces, and lay it in several Places round the Stew-pan, which you must keep moving over the Fire till the Butter is melted; then put in a Drop or two of Vinegar, and serve up your Colly-Flowers hot, in Plates or little Dishes.

Colly-Flowers with Butter.

When they are well pick'd, boil them over a quick Fire, with Water, Salt, and two or three Cloves. When they are boild, drain them dry, and lay them in Plates or little Dishes, pour over

them a thick Sauce, made with Butter, Vinegar, Salt, Nutmeg, white Pepper, and Slices of Lemon. Knead your Butter before you melt it with a little Flour to thicken the Sauce.

Cabbage-Soop. See Letter *S.* among the *Soops.*

To make a PLUM-CAKE.

TAKE half a Peck of Flour, and dry it; one Pound of Sugar, one Ounce of Mace, two large Nutmegs, half an Ounce of Cinnamon, and a few Cloves: Pound all these Spices together and sift them: Take besides, a quarter of an Ounce of beaten Ginger, a little Salt, a Pound of Raisins of the Sun, and stone them and shred them; six Pounds of Currans, which must be plump'd before the Fire, after they are wash'd and pick'd. Mix all these dry Things together, then take a Pound of Butter, melt it softly in a Quart of Cream, beat eighteen Eggs, keeping out six Whites, put to them a little Rose-water, a little Sack, a Pint of new Ale-Yest: mix all the Liquors together, and strain them; then mix all together, and let it stand before the Fire, cover'd with a Cloth, a quarter of an Hour, or longer; then put it in your Hoop to bake; what Flour you use to bring it together in the Hoop, may be over and above the half Peck. Put what Sewet you please, Orange and Lemon-peel a Pound. Two Hours will bake it. Candy it with the Whites of three Eggs beat to Froth, adding a quarter of a Pound of white Sugar searc'd and beaten together.

To make a Seed-Cake.

Take a Pound and a half of Flour dry'd, and a Pound of Butter, work the Butter very well into

into a Pound of the Flour; take ſeven Eggs, and nine Spoonfuls of Ale-Yeaſt, three Spoonfuls of Roſe-water, a Quarter of a Pint of Sack; put the Liquors together, and ſtrain them into the remaining Half-pound of Flour; it will be like Batter, and it muſt be well beaten together, and ſet before the Fire to riſe; and when it is well riſen, pour it into the Flour that was mix'd with the Butter, and work it very well through with your Hand: And laſt of all, mix in a Pound of very good Caraway-Comfits. Bake it in a Hoop, and try with a Knife when it is enough; a little Time bakes it. Put into the Flour two Ounces of Sugar, and a little Salt.

To dreſs a CALF's HEAD.

Boil the Head till the Tongue will peel, and then cut one Half of the Head into Pieces about the Bigneſs of Oyſters; take out the Brains, and ſet them by, to be uſed as after directed: Stew the cut Pieces in ſtrong Gravy with near Half a Pint of Claret; put in a little Lemon-peel, a Slice or two of Onion and Nutmeg ſliced; and add a ſmall Handful of ſweet Herbs: Let all theſe ſtew together till the Meat is very tender. Then ſlaſh the other Half of the Head a-croſs with a Knife; lard it with Bacon, and waſh it over with the Yolks of Eggs; then ſtrew it over with grated Bread, ſweet Herbs and a little Lemon-peel ſhred very ſmall: Broil it well over a wood or charcoal Fire, and then lay it in the Middle of a Diſh: While it is broiling, put the ſtew'd Meat into a Sauce-pan with a Pint of ſtrong Gravy, three Anchovies, a good Quantity of Muſhrooms, a few Capers, a pretty deal of Butter, and a Quart of large Oyſters, having firſt ſtew'd them in their own Liquor with a Blade of Mace, but keeping

out the largeſt of them to fry, and ſhredding a few of the ſmalleſt: Then having dipp'd them in beaten Yolks of Eggs and Flour, fry them in Hogs Lard: Cut the Tongue into round Pieces, and make the Brains into little Cakes, and dip both them and the Tongue in Eggs, and fry them; then turn out the ſtew'd Meat into the Diſh about the Half of the Head; and lay the Tongue, Brains and Oyſters fry'd with little Bits of criſp'd Bacon, Sauſages, or forc'd-meat Balls, or both, about the Meat. Let the Garniture be Barberries and Horſe-Radiſh; ſo ſerve it up.

To Haſh a Calf's Head.

Boil it till 'tis near enough to be eaten, then cut it into thin Slices: Put half a grated Nutmeg, a little Mace, two Anchovies, and an Onion ſtuck with Cloves, into a Pint of Gravy or ſtrong Broth, and half a Pint of White-Wine; boil it a Quarter of an Hour; then ſtrain it, and boil it up again: When it boils, put in the Meat, with ſome Salt, and Lemon-peel ſhred fine: Let it ſtew a little, and, if you will, add Sweetbreads to it: Have ready forc'd-meat Balls of Veal, mix the Brains with the Yolks of Eggs, and fry them to lay for Garniſh: Juſt before ſerving it, ſhake in a Bit of Butter.

To roaſt a Calf's Head with Oyſters.

Cut it in Two, as for boiling; take out the Brains and the Tongue; parboil them, blanch the Tongue, and mince them with a little Sage, Beef-Suet or Marrow, and a few Oyſters; add to theſe the Yolks of four or five Eggs beaten, Salt, Pepper, Ginger, Nutmeg and grated Bread: Then parboil the Head, and having dry'd it with a Cloth, fill the Scull and the Mouth with the above Ingredients;

gredients ; then ſtuff it with Oyſters, and faſten it to the Spit : As it roaſts preſerve the Gravy, to which put ſome White-Wine, a little Nutmeg, a few Oyſters and ſweet Herbs minced ; ſet theſe over a Chafing-diſh of Coals, put in ſome Butter, the Juice of a Lemon, and a little Salt, beat it up thick, and when the Head is diſh'd, pour on it this Sauce, and ſerve it.

To CANDY *any Sort of Flowers.*

Break the very beſt refined Sugar into Lumps, and dip it Piece by Piece in Water ; put it into a ſilver Veſſel and melt it over the Fire : Juſt as it boils, ſtrain it, and ſet it again on the Fire ; and then keep it boiling till it draws in Hairs, which you will perceive by holding up the Spoon you ſtir it with ; then dip in the Flowers, and ſet them in Cups or Glaſſes ; and when they are grown to a hard Cruſt, break them into Lumps, and lay them as high as you will : Dry it well in a Stove, or in the Sun, and it will look like Sugar-Candy.

To dreſs a CAPON à la Braiſe.

TRuſs your Capon as for boiling, then lard it with large Lardons well ſeaſon'd. Then take a Stew-pan, and garniſh the Bottom of it with Bards of Bacon, and lay over them Slices of Beef and Veal, ſeaſon'd with Salt, Pepper, Onions, Carots, Parſnips, Parſly, Spices, ſweet Herbs, and Slices of Lemon : Than put in your Capon, and ſeaſon it over as under, covering it with Slices of Beef, Veal and Bacon : This done, ſet it a ſtewing for four or five Hours with a gentle Fire, above as well as under it. Take Care from Time to Time that it do not burn ; and if perhaps there ſhould not be Liquor enough in the Stew-

pan,

pan, you may moiſten it with a little ſtrong Broth or with Gravy. Next make a Ragoo of Veal-Sweetbreads, fat Livers, Truffles, Muſhrooms, Morils, Artichoke-bottoms, Aſparagus-tops in their Seaſon; which you toſs up with a little melted Bacon, and ſtrengthen with good Gravy: When your Ragoo is enough done, you take off all the Fat, and thicken it with a Cullis of Veal and Ham of Bacon. Then take up your Capon, and ſet it a draining; when it is well drain'd, lay it in your Diſh, pour your Ragoo upon it, and ſerve it warm.

A Capon with Cray-fiſh.

You ſtew your Capon *à la Braiſe*, as in the foregoing Receipt; and make a Ragoo of the Tails of Cray-fiſh, Muſhrooms and Truffles, which you toſs up with a little melted Bacon, moiſten with good Veal-Gravy, and thicken with a Cullis of Cray-fiſh, Then take up your Capon, and having drain'd it, lay it in the Diſh you intend to ſerve it in, and pour your Ragoo upon it. Take Notice, that after you have put your Cray-fiſh-Cullis into your Ragoo, you muſt keep it only over hot Embers; for it will turn, if you let it boil.

At other Times we ſerve a Capon dreſs'd *à la Braiſe*, either with a Ragoo of young Onions, or of Succory, or of Cellery, or of Cucumbers. You will find the ſeveral Ways of making theſe Ragoos in the Article *Ducks*.

A Capon with Oyſters.

When your Capon is dreſs'd *à la Braiſe*, as before, you ſet ſome Muſhrooms and Truffles a ſimmering over a Stove in Veal-Gravy, and thicken it with a Cullis of Veal and Ham: Then you take

take your Oysters, and give them two or three Turns over a Stove in their own Liquor to blanch them; but be sure not to let them boil: Then take them off, and having clean'd them very well, put them into the Ragoo you have got ready; and heat it over the Fire, but let it not boil: Take up your Capon, drain it, and lay it in the Dish; Pour the Ragoo upon it, and serve it warm.

A Capon roasted with sweet Herbs.

When your Capon is pick'd and drawn, put your Finger between the Skin and the Flesh to loosen it. Take the Bigness of two Eggs of grated Bacon; add to this one Mushroom, one Truffle, a little Parsly, some Cives, and Garden-Basil, all shred very small; Pepper, Salt and Spices. Having mixed all this together, put it between the Skin and the Flesh of your Capon, and sew up the End. Then bard the Capon with Slices of Veal and Ham, putting between them a little sweet Herbs, Pepper and Salt; and having wrapt it up in Sheets of Paper, put it on the Spit and roast it. When it is roasted serve it up with any of the Ragoos, mention'd above in this Article.

Observe that we dress Chickens, Pigeons, Ducks, Partridges, Feasants, *&c.* in the same Manner.

CARDOONS

ARE a Sort of Legume, that well deserve a Place in this Treatise: We dress them as follows. Having pick'd and cut them in Pieces, and wash'd them, we blanch them in Water with a little Salt, some Slices of Lemon, Beef-Sewet and Bards of Bacon: When they are blanch'd we drain them, and put them into a Stew-pan with good Gravy, a Bunch of sweet Herbs, some Beef-

Marrow

Marrow cut ſmall, and a little grated Cheeſe; then we ſeaſon and ſtew them: When they are tender, we take off all the Fat, give them a brown Colour with a red-hot Fire-Shovel, put to them a Drop of Vinegar or Verjuice, and ſerve them hot in Plates or little Diſhes.

CARP

IS a freſh-water Fiſh; very common in all Countries: A River-Carp is reckon'd better than a Pond-Carp, and the yellower it is, the better.

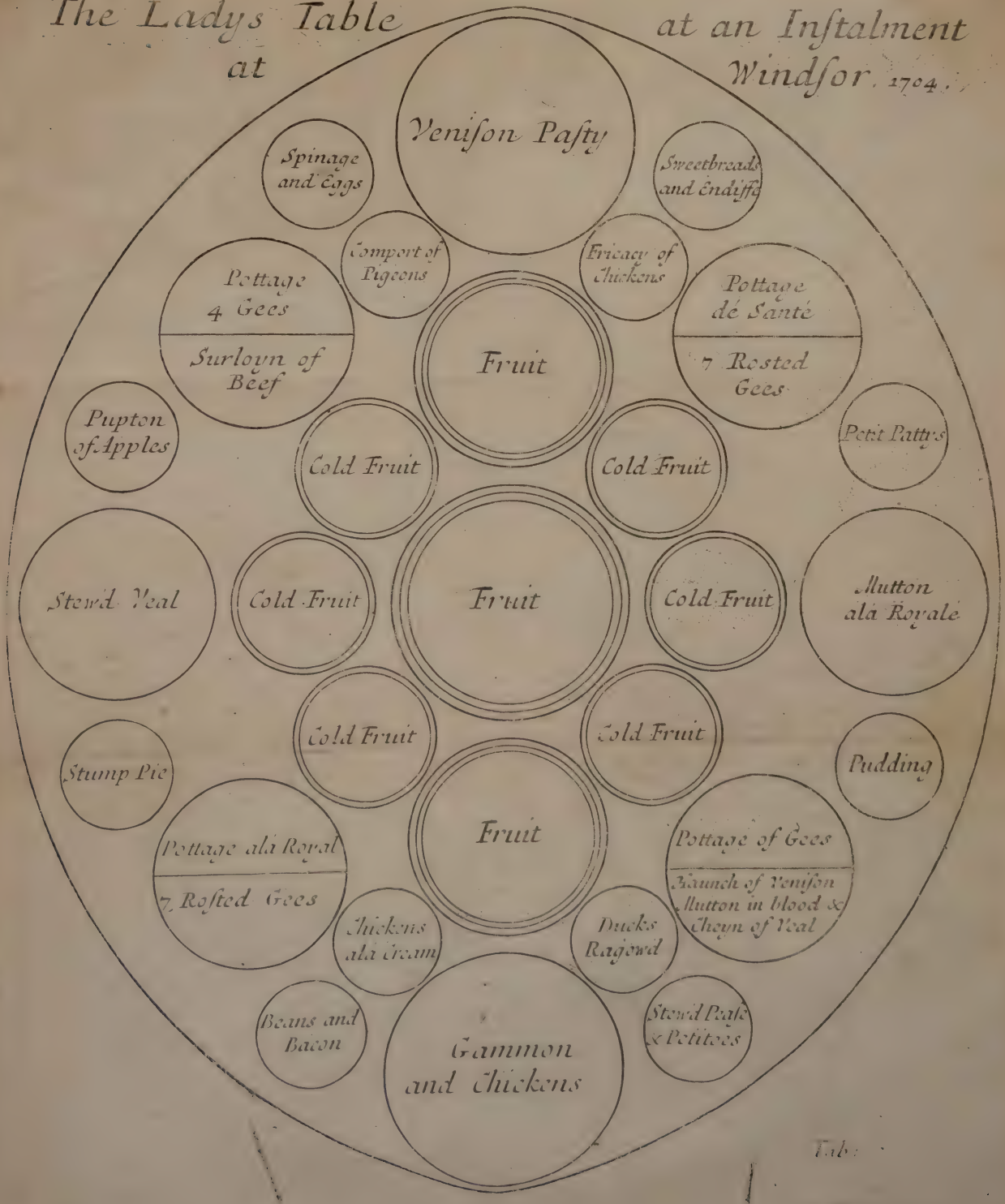
To fry a Carp.

After having ſcal'd and drawn it, ſlit it in two, ſtrew it over with Salt; drudge it well with Flower, and fry it in clarify'd Butter. When it is fry'd, you may either ſerve it dry, and eat it only with Juice of Orange: Or elſe you may prepare a Ragoo of Muſhrooms, the Milts of Carps or other Fiſh, and Artichoke-bottoms: Fry ſome thin Slices of Bread, and put them into the Sauce, together with ſome ſliced Onion and ſome Capers; let them boil in it. Diſh up your Carp, throw your Ragoo upon it, and let your Garniture be fry'd Cruſts of Bread and ſliced Lemon. So ſerve it warm.

To dreſs a Carp à la Daube.

Take a couple of Soles and a Pike, and bone them: Of the Fleſh of them make a Farce, haſhing it very ſmall together with a few Cives, ſome Spice, Salt, Pepper, Nutmeg, freſh Butter, and ſome Crum of Bread ſoak'd in Cream: Thicken your Farce with the Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farce, and

The Ladys Table at an Instalment at Windsor. 1704.



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and put it a ſtewing in an oval Stew-pan, over a little Fire, in White Wine, ſeaſon'd with Salt, Pepper, Cloves, ſome Slices of Lemon, a Bunch of ſweet Herbs and good freſh Butter: While it is ſtewing, get ready a Ragoo of Muſhrooms, Truffles, Morils, Artichoke-bottoms, Milts of Carps, and Tails of Cray-fiſh: Seaſon all this well, and toſs it up in a Sauce-pan with freſh Butter: Put to it a good Cullis of Cray-fiſh: Lay your Carp in an oval Diſh, pour your Ragoo upon it, and ſerve it up very warm.

To dreſs a Carp au Court-boüillon.

Having ſealed and drawn your Carp, pull out the Fins, lay it in an earthen Pan, and throw upon it ſome Vinegar and Salt ſcalding hot. Boil it in White Wine and Vinegar, with Onion, Bay-Leaf, Cloves, Pepper and Butter; when it is boil'd, ſerve it up in a clean Napkin, garniſh'd with Parſly, for the firſt Courſe.

To broil a Carp.

Having prepar'd your Carp, rub it with melted Butter, and ſtrew it with Salt; then lay it on a Gridiron, and broil it: While it is broiling, get ready a Sauce with drawn Butter, Capers, Anchovies, ſliced Lemon and Vinegar, ſeaſon'd with Salt, Pepper and Nutmeg. You may ſerve it likewiſe with a Sauce made of freſh Butter, Salt, Pepper, Parſly and Cives ſhred very ſmall, and Fiſh-broth or a thin *Puree*: Toſs up all this in a Stew-pan, put your Carp to it, and ſerve it up with Juice of Orange.

To

To roaſt a Carp.

Take the largeſt and the fatteſt Carp you can get; let it be a Milter; make a Farce with the Milt, the Fleſh of Eels, Anchovies, Muſhrooms, Cheſnuts, Chippings of Bread, Onion, Sorrel, Parſly and Thyme: Seaſon all this with Salt, Pepper and pounded Cloves, and put to it ſome good freſh Butter. When your Farce is made, ſtuff the Body of your Carp with it, and ſew up the Slit: Then ſtick it with ſome Cloves and Bay-Leafs, and wrap it up in Paper well butter'd. Faſten it to the Spit, and while it is roaſting, take care to keep baſting it with warm Milk or White Wine. When it is roaſted, ſerve it up on a Ragoo of Muſhrooms, the Milts of Carps, Aſparagus-tops, Truffles and Morils.

To ſtew Carps.

Cut them in Pieces according to their Size; ſet them a ſtewing in a Kettle or Sauce-pan, with White Wine or Claret; and ſeaſon them well with Salt, Pepper, Onion ſhred ſmall, Capers and ſome Cruſts of Bread: Let all this ſtew together, and when it is enough, and the Sauce grown thick, ſerve it.

CHICKEN.

To boil Chickens and Aſparagus.

FOrce the Chickens with good forc'd Meat, and boil them white, cut the Aſparagus Inch long, ſo parboil it with Water, a little Butter and Flower, and drain it; then take a Sauce-pan with a little Butter and Salt, and diſſolve it ſoftly, taking care that it do not become brown. Add

to

to the Asparagus a little minc'd Parsley and Cream, a Faggot of Fennel, some Nutmeg, Pepper and Salt. Stew it over a soft Fire; so serve it over your Chickens, squeezing in a little Lemon.

To boil Chickens with Endive.

Brown a little Butter, a little minc'd Onion, a small Anchovie, and pickled Capers, mince them, and add a little Gravy. So serve it over your Chickens, to the first Course.

To make forc'd Chickens Bullion Blanc.

Take the white of the Breasts, and mince it with a little fat Bacon boil'd, a little Marrow, and the Crum of a *French* Roll, boil'd in Milk: Then take the Yolks of two Eggs, the one boil'd hard, the other raw: Mince and season all this with Pepper, Salt, Nutmeg, and the Juice of a Lemon; lap it up in your Chickens, and bake them. You may make Pattys of that forc'd Meat to garnish your Chickens; but put neither Eggs nor Bread to your forc'd Meat.

Chickens à la Brasse.

Take out the Breasts, lard them and force them; so stew them in a Pan, and serve them. Let your Sauce be Butter, Gravy, and minc'd Parsly.

To make Chickens Chiringrate.

Cut off their Feet, and lard them, brown them off, make a Ragoo-Sauce, and stew them in it; when you are going to serve, put to your Chickens cold Ham sliced. Let it stew a little with your

your Chickens. So ſerve them with your ſliced Ham about them.

To make Pullet or Chicken-Surprize.

Roaſt them off; if for a little Diſh, two Chickens, or one Pullet will do. Take the Lean of your Pullet or Chickens from the Bones, cut it in thin Slices an Inch long, and toſs it up in ſix or ſeven Spoonfuls of Milk or Cream, with the Bigneſs of half an Egg of Butter, grated Nutmeg, Pepper and Salt; thicken it with a little Duſt of Flower, to the Thickneſs of a good Cream, then boil it up and ſet it to cool; then cut ſix or ſeven thin round Slices of Bacon; place them in a Patty-pan, and put on each Slice ſome of the forc'd Meat, for which you will find the Receipt in Letter *F.* and work them up in Form of a *French* Roll, with raw Egg in your Hand, leaving a little Hollow in the Middle; then put in your Fowl, and cover them with ſome of the ſame forc'd Meat, rubbing it ſmooth over with your Hand, and an Egg; make them of the Height and Bigneſs of a *French* Roll; throw a little fine grated Bread over them; bake them three Quarters of an Hour in a gentle Oven, or under a Baking-Cover, till they come to a yellow Brown; place them on your Mazarine, that they may not touch one another, but ſo that they may not fall flat in the Baking: But you may form them on your Kitchen-Table with your Slices of Bacon under them; then lift them up with your broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and ſqueez'd Lemon, and your Garniſhing fry'd Parſly, and cut Orange: You may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle

of

of your Diſh. This is proper for a Side-Diſh, for firſt Courſe, either in Summer or Winter, where you can have the Ingredients above-mentioned.

Pullet-Surprize is made in the ſame Manner.

To dreſs Chickens à la Braiſe.

Take the fatteſt Chickens you can get, and par-boil them: Lard them with large Lardons of Bacon, and of a Ham, both very well ſeaſon'd: When they are larded, tie them about with a Pack-thread: Then garniſh the Bottom of a ſmall Kettle with Bards of Bacon, and Slices of Beef well beaten, and ſeaſon'd in the ſame Manner as for the other Braiſes already mention'd: Put the Chickens into the Kettle, the Breaſts downwards, ſeaſon them above as underneath, lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and ſet them to ſtew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows. Take ſome Veal-Sweetbreads and cut them in Morſels; add to them ſome Cocks-combs, ſome Muſhrooms and Truffles cut in Slices; ſeaſon all this with Pepper, Salt, and a Bunch of ſavoury Herbs; put it into a Sauce-pan, and toſs it up over a Stove with a little melted Bacon: Then put ſome Gravy amongſt it, and ſet it to ſimmer over a gentle Fire: When it is half done, put to it ſome Aſparagus-tops, and Artichoke-bottoms cut in Quarters and blanch'd; then continue to prepare your Ragoo, and when it is enough done, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Chickens, let them drain, and then put them into the Stew-pan amongſt your Ragoo; and when you are ready to ſerve, take them out, unbind the Pack-thread, and lay them handſomely in the Diſh you intend to ſerve them in: Take care your Ragoo

be well reliſh'd and the Fat clean taken off; then pour it on the Chickens, and ſerve them warm for the firſt Courſe.

We ſerve Chickens *à la Braiſe* ſometimes with a Ragoo of Cray-fiſh, or of Oyſters; as likewiſe with all Sorts of Ragoos of Legumes; you will find the ſeveral Ways of making them in the Letter *R.*

To dreſs Chickens with Slices of Ham.

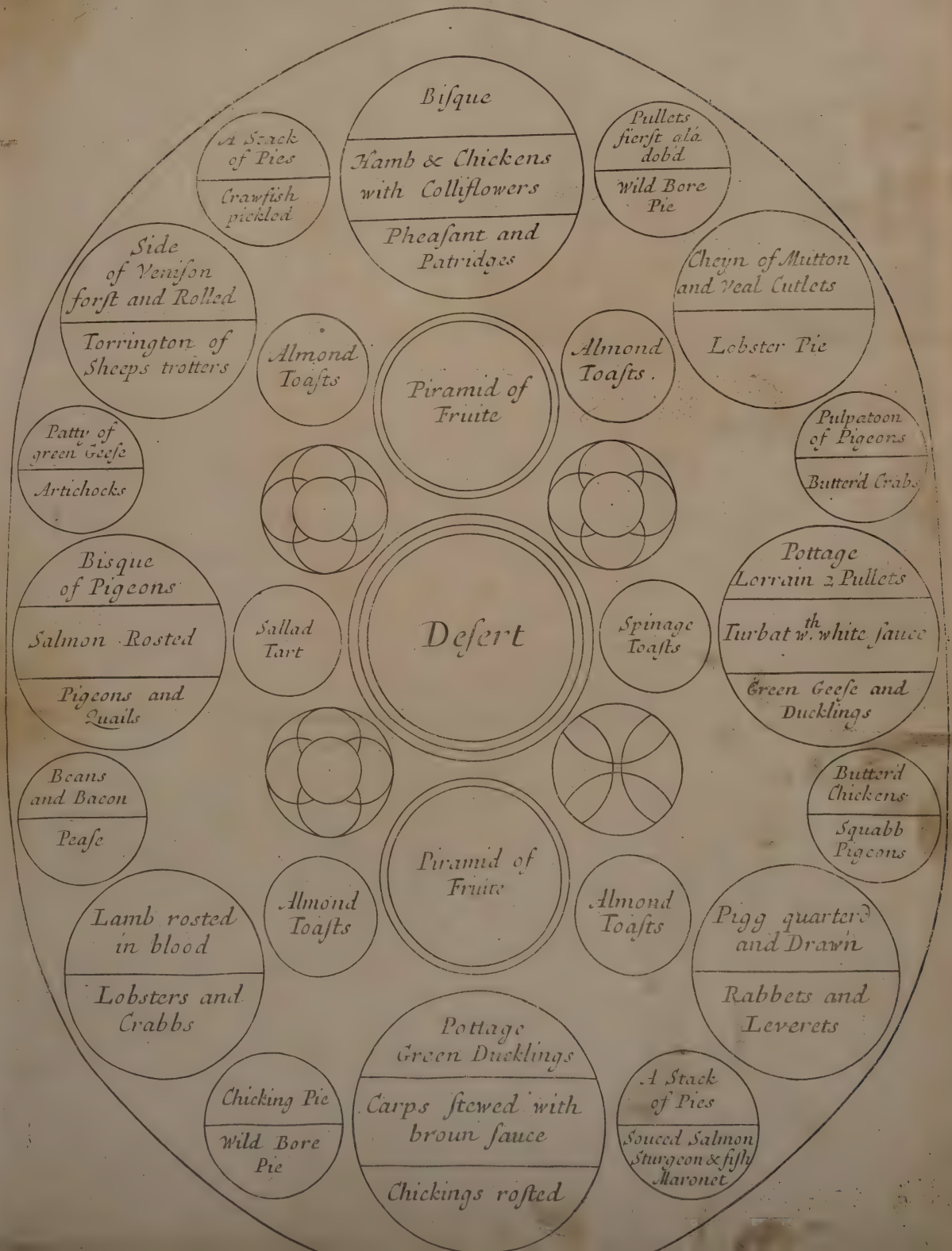
Truſs your Chickens without blanching them: Cut Slices of a Ham, for each Chick one; beat them a little and ſeaſon them with Parſly and Cives ſhred very ſmall: Looſen the Skin of the Breaſts of your Chickens with your Finger; and ſlip in the Slices of the Ham between the Skin and the Fleſh: Then blanch them before the Fire, wrap them up in Bards of Bacon, tie them about with Pack-thread, and put them on the Spit. When they are roaſted, take off the Bards, and lay the Chickens handſomely in the Diſh in which you mean to ſerve them; pour on them ſome Eſſence of Gammon of Bacon, which ſee in Letter *G.* and ſerve them warm for the firſt Courſe.

To dreſs Chickens the Poliſh *Way.*

Lard them with half Bacon, half Anchovies, both ſeaſon'd with Spices and ſavoury Herbs. Then make a Farce of the Livers of your Chickens, blanch'd Bacon, raw Truffles, ſweet Herbs, Spice, the Yolk of two Eggs, all haſh'd very ſmall. Fill your Chickens with this Farce, ſpit them, and lay them down; when they are ſomewhat more than half roaſted, take a Fire-Shovel almoſt red-hot, upon which lay ſome Bards of Bacon, and let them drip on your Chickens. Take care not to

black

The Duke of Newcastles Feast at [illegible]



black them, and when they are roasted, serve them with a warm Ramolade: Which see in Letter *R.*

To dress Chickens the Barbary *Way.*

When they are truss'd, beat them with a Rowling-Pin to break the Bones. Make a high-season'd Farce, and put it in the Bodies of your Chickens, then boil them in Milk with all Sorts of savoury Herbs and high Seasonings. You must take Care not to put them into the Milk till it boils; when they are enough, take them up, and lay them on the Gridiron till they are grown brown; then serve them with a Ramolade.

To make a Fricassy of Chickens.

Take off the Skin of your Chickens: Cut off the Shanks a little above the Joint, and the Pinions of the Wings, both which you make no Use of: Then cut off the Legs, and with a Blow of a Rowling-Pin break the Bones, and having taken them out, throw the Flesh into Water; then take off the Wings and the Breasts, and cut the rest of the Carcass in Pieces, as you would carve it, if it were dress'd for eating; throw them all into Water, and blanch them over a Stove; when they are blanch'd put them again into cold Water, and when they have lain a little while, take them out and drain them: Then put them into a Stew-pan with a little melted Bacon and fresh Butter, a Bunch of savoury Herbs, an Onion stuck with Cloves, some Cocks-combs, Veal-Sweetbreads, Mushrooms and Truffles, season'd with Salt and Pepper; toss up all this together over a Stove; then put to it a little Flower, and give it two or three Turns more over the Stove: Moisten it with half Water, half Broth, and set it

over a gentle Fire: Beat up the Yolks of three or four Eggs in Cream, and mix in it a little ſhred Parſly. When the Liquor of the Fricaſſy is diminiſh'd as it ought to be, thicken it with your Eggs and Cream without taking it off the Stove; when it is enough done, lay it handſomely in a Diſh, and ſerve it in Plates or little Diſhes.

When you would ſerve it with Verjuice, make your thickening with that inſtead of the Cream.

To fricaſſy Chickens with Champaign *Wine.*

Cut and prepare them as in the foregoing Receipt. Put them into a Stew-pan with a little Bacon, a Morſel of Butter, and an Onion ſtuck with two or three Cloves, ſome Button-Muſhrooms, ſome ſliced Truffles, and Cocks-combs ſeaſon'd with Pepper and Salt. Toſs up the Whole over a Stove, then powder it with a little Flower, and give it two or three more Turns over the Stove, and moiſten it with a little ſtrong Broth. Boil two Glaſſes of *Champaign* Wine, and put it into the Fricaſſy; then ſet it over a gentle Fire. Beat up the Yolks of three or four Eggs in Veal-Gravy with a little ſhred Parſly; when the Fricaſſy is boil'd away as it ought, pour to it your Eggs and Veal-Gravy; and when it is thick enough, Diſh it up handſomely, and ſerve it in Plates or little Diſhes.

To dreſs Chickens in Gravy.

Looſen the Skin of the Breaſts from the Fleſh; take as many Bards of Bacon as you have Chickens, and of the ſame Size; ſeaſon them with Salt, Pepper, ſavoury Herbs, Parſly and Cives, all ſhred very ſmall and mix'd well together; thruſt one of theſe ſeaſon'd Slices of Bacon between the Skin and the Breaſt of each Chicken, bind them about

about with Pack-thread, then wrap them up in Bards of Bacon, ſpit them and lay them to the Fire; when they are roaſted, take off the Bards, diſh them up handſomely, pour on them ſome Veal-Gravy, and ſerve them warm in Plates or little Diſhes.

To farce Chickens with their own Livers.

Take the Gall off the Livers of your Chickens, and lay them on the Dreſſer with a little Fat and Lean of a Ham of Bacon, ſome ſhred Cives and Parſly together with a very little Baſil: Seaſon the Whole with Salt, Pepper, Spice of all Sorts, and haſh and mix it well together, putting to it the Yolks of two Eggs raw: Looſen the Skin from the Breaſts of the Chickens, and farce them with this Liver-Farce; Then faſten the Skin at the two Ends of the Wings, by running a ſmall Skewer through them, or elſe by ſewing them up: Run another Skewer through the Legs of your Chicken, wrap them up in Bards of Bacon, and over that with Sheets of Paper; faſten them to the Spit, and let them roaſt at a gentle Fire; when they are roaſted, take off the Bards, lay them handſomely in a Diſh, and pour on them a Cullis of Veal and Ham. So ſerve them hot.

To farce Chickens with Anchovies.

Grate ſome fat Bacon; ſeaſon it with Salt, Pepper, ſome Parſly, Cives, and two Anchovies ſhred very ſmall; mix all this together, and having looſen'd the Skin of the Breaſts of your Chickens, as in the above Receipt, put it between the Skin and the Fleſh: Tie them with Pack-thread, fold them up in Bards of Bacon and Sheets of Paper: Then ſpit your Chickens, and

while they are roasting at a gentle Fire, take two Anchovies, wash them very thin, bone them and shred them very small, then put them in a Sauce-pan and melt them in a clear Cullis of Veal and Ham of Bacon. Keep the Cullis over hot Embers, and when the Chickens are roasted, take off the Bards, and dish them up, pouring the Cullis of Anchovies upon them, and serve them for first Course.

We dress likewise Capons, Pullets, Quails, Partridges, Fillets of Veal and Mutton with Anchovies in the same Manner as Chickens, and serve them also for first Course.

CHUBS.

A Chub is a River-Fish, so called from its having a great Head: We dress it as follows.

To boil a Chub.

Put as much Vinegar of Beer, and Water into the Kettle as will just cover the Fish; put to it a good Deal of Salt and some Fennel: Let this boil, and then put in the Fish, and when it is boil'd and well drain'd, pick the Flesh from the Bones: Put it into the Dish over a Chafing-Dish of Coals, with melted Butter, and send it hot to Table.

To broil a Chub.

Scale the Chub, cut off the Tail and Fins, wash it well, slit it down the Middle, gash it on the Back in three or four Places, and lay it to broil over a clear Fire: Baste it all the While 'tis broiling with Butter and Salt, with which mix some Thyme shred very small. The Sauce may be Butter and Anchovies, with a Drop or two of Vinegar.

To

To roaſt a Chub.

Having ſcaled it, make a Hole as near the Gills as you can; gut it, and take care to cleanſe the Throat well: Waſh it, and fill the Belly with ſweet Herbs; tie it faſt to the Spit with Splinters, and while it roaſts, keep baſting it with Butter and Vinegar well ſeaſon'd with Salt. Uſe the ſame Sauce as for the broil'd Chub.

To make CIVET *of Veniſon.*

BOIL the Veniſon, a Breaſt or Neck, cut in Cutlets; when it is almoſt boil'd, take a Sauce-pan, and brown in it half a Pound of Butter; and as it browns, add a Quarter of a Pound of Flower, little and little, till the Brown be of a good Colour; be ſure not to burn it. Then add half a Pound of Sugar, and as much Claret as will make it the Thickneſs of a Ragoo. When you are going to ſerve it, put in the Veniſon, and toſs it three or four Times; and ſo ſerve it with the Juice of a Lemon.

To make Civet of a Hare.

Cut off the Legs and Wings whole; and cut the reſt in Pieces: Lard them with Bacon, and toſs them up with melted Bacon; then ſtew them in ſtrong Broth and White Wine, a Bunch of Herbs, Salt, Pepper, Nutmeg, Bay-Leaf and ſliced Lemon. Fricaſſy the Liver, pound it in a Mortar, and ſtrain it through a Sieve with a Cullis, and a little of the ſame Broth; pour this on your Hare when you have diſh'd it, and ſerve it warm.

COCKS-COMBS.

BEſides the Share that Cocks-combs have in the beſt Ragoos, and in Biſques, we ſerve them up by themſelves in Plates or little Diſhes; eſpecially farced Cocks-combs: Or elſe with Veal-Sweetbreads, or with fat Livers; or laſtly, with Muſhrooms and Morils.

To farce Cocks-combs.

Take the largeſt you can get and half boil them. Then open them at the great End with the Point of a Knife. Make a Farce of the Breaſts of Chickens or a Capon, Beef-Marrow, pounded Bacon, Salt, Pepper, Nutmeg, and the Yolk of an Egg. Fricaſſy your Cocks-combs, having firſt farced them, and let them ſimmer in a Diſh with a little ſtrong Broth, and four or five ſliced Muſhrooms; beat up the Yolk of an Egg in a little Gravy or Cullis; pour it on the Cocks-combs, and ſo ſerve them in Plates or little Diſhes.

To preſerve Cocks-combs.

Clean them well, put them into a Pot with ſome melted Bacon, and keep them a little over the Fire without boiling. Half an Hour afterwards, put to them a little pounded Bay-Salt, an Onion ſtuck with Cloves, a Lemon cut in Slices, ſome Pepper and a Glaſs of Vinegar. When the Bacon begins to ſtick to the Pot, take them up, put them into an earthen Pan, and cover them with a linen Cloth and melted Butter, as you do other Things that you intend for keeping.

To make Scotch COLLOPS.

Cut thin Slices off from a Leg of Veal, and having beaten them with a Rolling-pin, lard them with Bacon, then rub them over with a Seasoning of Salt, Pepper, Nutmeg, young Onions, Savoury, Parsly, Marjoram and Thyme shred small; dip the Collops in the Yolks of Eggs temper'd with Flour, and fry them in fresh Butter. Mean while get ready your Sauce as follows: Dissolve some Anchovies in strong Gravy and a Glass of Claret, to which put one or two Shalots, and the Juice of a Lemon. Let these stew over the Fire for some Time, then thicken it with the Yolk of an Egg beaten up with Butter: Pour it on the Meat with forc'd Meat Balls, crisp'd Bacon, fry'd Oysters, Mushrooms and Veal-Sweetbreads, cut in Pieces. Garnish the Dish with Barberries and scrap'd Horse-Radish.

COURT-BOUILLON

IS a particular Manner of dressing certain Fish: It is composed of Water, Vinegar, Salt and Butter; but it being common to several Sorts of Fish, not to trouble the Reader with needless Repetitions, we refer him to the Articles of *Carp* and *Pike*, in the Letters *C* and *P*, where he will find what he is to observe in this Respect.

CRABS

ARE a Sea Shell-Fish, usually eaten as follows.

To dress Crabs.

Having boil'd them, take the Meat out of their Shells and great Claws: Cut the last into square Bits

Bits like Dice, and then put both the Meats into a Pipkin with White-Wine, Orange-Juice, grated Nutmeg, and some Slices of Orange: Let it have three or four Warms over the Fire; and then put the Meat into the Shells, having first cleans'd them very well, and lay the small Legs in the Dish round them.

To broil Crabs.

Boil them first in Water and Salt, then lay them to steep in Oil and Vinegar well beaten together. Lay them on a Gridiron over a gentle Fire, and while they are boiling keep basting them with Rosemary Branches: Serve them up with beaten Butter and Vinegar, or with Oil and Vinegar, and the Rosemary Branches with which you basted them.

To butter Crabs.

When they are boil'd take the Meat out of their Bodies, and strain it with the Yolks of three or four hard Eggs, Claret, Vinegar, Sugar and pounded Cinnamon; then set it to stew in a Pipkin with fresh Butter for a Quarter of an Hour, and serve them up as above.

CRAY-FISH

ARE taken in Rivers and running Streams: Besides the Use we make of them in Bisques and Soops, as well of Flesh as meagre, we make a Ragoo of them as follows:

Ragoo of Cray-fish.

Wash them well, and boil them in Water; then pick them, take off the Tails; and the rest of the Shells,

Shells, after having firſt taken out the Body, will ſerve to make your Cullis, as ſhall be ſaid by and by; cut off the End of the Tails next the Body, and mix the reſt with ſome Muſhrooms, Truffles, Aſparagus-tops, (if in Seaſon) and ſome Artichoke-bottoms; toſs up all together with a Morſel of Butter; then moiſten it with a Drop or of two of ſtrong Broth, and ſet it a ſimmering over a little Fire, having given it a ſeaſoning of Salt, Pepper, Onion and ſlic'd Lemon. When it is enough, thicken it with a Cullis of Cray-fiſh, and ſerve it warm in Plates or little Diſhes.

See another *Ragoo of Cray-fiſh* in the Article *Capon with Cray-fiſh* in Letter *C.*

To make a Cray-fiſh Cullis.

Pound the Shells of them with half a Dozen ſweet Almonds: Take three or four Slices of Carot, Parſnip and Onion, and brown them a little in freſh Butter, and add Cruſts of Bread in Proportion to the Quantity of the Cullis you intend to make, and as you have fewer or more Shells. Moiſten the Cruſts with a Fiſh-broth, ſeaſon it with Salt, Pepper, Cloves, a whole Leek, Parſly and Muſhrooms. Let all this ſimmer for half an Hour; then put in your pounded Shells, and give them a Boil or two; then ſtrain it through a Sieve; and make Uſe of it to thicken Ragoos, Biſques of Cray-fiſh, and others, (which ſee in Letter B.) but then it muſt be thinner.

Take Care not to let your Cray-fiſh Cullis boil, after you have ſtrain'd it; for then it will be apt to turn; therefore only keep it warm over live Embers.

To dreſs Cray-fiſh the Engliſh *Way.*

Having boil'd them in Water, pick out the Tails, and take off the ſmall Claws, leaving only the two large ones, from which take off the Shells. Then toſs them up with a little freſh Butter, ſome Truffles and Muſhrooms; moiſten them with a little Fiſh-broth, and two or three Spoonfuls of Cray-fiſh Cullis, and ſet them a ſimmering over a gentle Fire. When you are ready to ſerve, give them a toſs up over a Stove, and thicken your Sauce with the Yolks of two Eggs beaten in Cream, mixing with it a little ſhred Parſly. So ſerve them in Plates or little Diſhes.

You may likewiſe toſs them up in a Sauce-pan with white Sauce, as you do ſeveral other Things.

CREAM.

To make Rheniſh *Wine Cream.*

PUT over the Fire a Pint of *Rheniſh* Wine, a Stick of Cinnamon, and half a Pound of Sugar. While this is boiling, take ſeven Yolks and Whites of Eggs, beat them well together with a Whisk, till your Wine is half driven in them, and your Eggs to a Syrup; ſtring it very faſt with the Whisk till it comes to that Thickneſs that you may lift it on the Point of a Knife, but be ſure you let it not curdle; add to it the Juice of a Lemon, and Orange-Flower Water: So pour it in your Diſh, and garniſh it with Citron, Sugar or Bisket. So ſerve it.

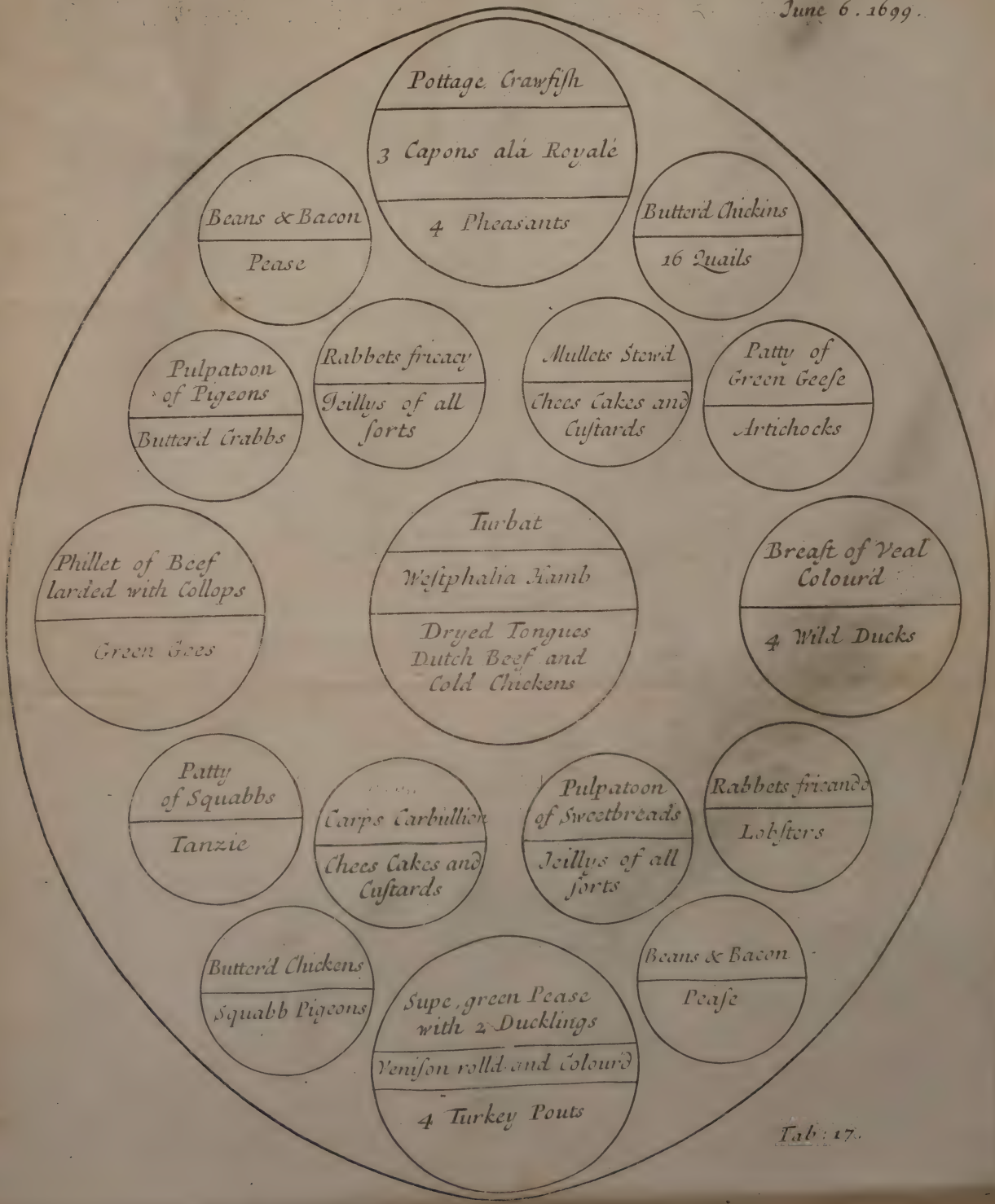
To make Cream-Toaſts, or Pain perdu.

Take two *French* Rolls, or more, according to the Bigneſs of your Diſh, and cut them in Slices

as

My Lady Arrans Daughters Wedding Supper.

June 6. 1699.



Tab: 17.

as thick as your Finger, Crum and Cruſt through; lay them on a Silver or Braſs Diſh, put to them a Pint of Cream, and half a Pint of Milk; ſtrew them over with beaten Cinnamon and Sugar, turn them frequently till they are tender ſoak'd, but ſo as you can turn them without breaking; then take them with a Slice or Skimmer from your Cream; break four or five raw Eggs, turn your Slices of Bread in the Eggs, and fry them in clarify'd Butter; make them of a good brown Colour, not black; take care of burning them in frying; ſcrape a little Sugar round them, but have a care you make them not too ſweet. You may ſerve them hot for ſecond Courſe, being well drain'd from your Butter in which you fry'd them; but they are moſt proper for a Plate or little Diſh for Supper.

To make fry'd Cream.

Put over the Fire in a Sauce-pan a Pint of Cream, half a Pint of Milk, a Piece of Sugar, and a Stick of Cinnamon; let it ſimmer over the Fire ſoftly, a quarter of an Hour. In the mean Time, break eight Eggs, put all the Yolks and ſix of the Whites into another Sauce-pan, beat them together with a wooden Spoon or Ladle, and add to them a quarter of a Pint of Cream, a Handful of fine Flower, and mix all together as fine as can be; your Stick of Cinnamon being taken out, add to it your boiling Cream, and boil it over the Fire, ſtirring it hard for a Quarter of an Hour, and putting to it a little Salt, and Citron minc'd fine; being all boil'd together of a Thickneſs that you can juſt ſtir it, flower a Mazarine, and pour it out upon it, make it run a Breadth with your Hand, till it is the Thickneſs of your Thumb, ſtrew a little Flower over it; cut it out with a Knife in Squares or Diamonds, three Inches long; flower it

as

as you cut it, fry it in Hogs Lard, and ſerve it hot; with a little ſcrap'd Sugar, for ſecond Courſe or Supper.

To make Cream the Italian *Way.*

Take about a Quart of Milk, according to the Size of your Diſh; boil it with Sugar, a ſmall Stick of Cinnamon and a very little Salt: When it is boil'd, take a large Silver Diſh and a Sieve, into which put the Yolks of four or five new-lay'd Eggs, and ſtrain the Milk and Eggs through it three or four Times; then put your Diſh into a Baking-Cover, taking Care to place it very even; pour your Milk and Eggs into the Diſh; and put Fire over and under it, till your Cream is very thick; then ſerve it. Obſerve that in all theſe Creams, mixing a little Cream with the Milk makes them the more delicate.

To make Cream-Tarts.

If you would make for ſeveral Times, beat twelve Eggs, the Yolks and the Whites: When they are beaten, put to them half a Pound of Flower, rather more than leſs, and beat all of it together. Then add a Dozen Eggs more, and continue beating them all together. Have ready at the ſame Time about two Quarts of Milk, and put it into a Sauce-pan big enough to boil it; when it boils, pour in your Eggs and Flower, and keep always ſtirring it. Put to it a little Salt and white Pepper, with about half a Pound of Butter, and boil it well, taking care that it ſtick not to the Bottom. When your Cream is thicken'd and boil'd, pour it into another Sauce-pan, and ſet it a cooling. When you would make Tarts, take more or leſs of it, according to the Size you would make your Tarts, and put it into a Sauce-pan;

ſtir it and mix it well with a Slice, adding to it ſome Sugar, ſome candy'd Citron ſhred ſmall, a little Orange-Flower Water, ſome Yolks of Eggs, and Beef-Marrow or melted Butter. All this being well mix'd together, make your Tarts of Puff-Paſte, and make a Border round them, after which pour in your Cream; when the Tarts are almoſt bak'd, glaze them. They are proper for ſecond Courſe or Supper.

To make Maiden-Cream.

Take the Whites of five Eggs, whip them to a Froth, and put them into a Sauce-pan with Sugar, Milk and Orange-flower Water. Set a Plate over a Stove with a little Cinnamon, and pour your Cream when it is well beaten, into the Plate. When it is enough done, brown it with a red-hot Shovel.

To make Chocolate-Cream.

Take a Quart of Milk, a Quarter of a Pound of Sugar, and boil them together for a Quarter of an Hour; then beat up the Yolk of an Egg, put it in the Cream, and give it three or four Boils. Take it off the Fire, and put Chocolate to it till the Cream has taken the Colour of it: Then boil it again for a Minute, ſtrain it through a Sieve, and ſerve it in *China* Diſhes. Cinnamon-Cream is made in the ſame Manner.

To make Haſty-Cream.

Take three Quarts of Milk warm from the Cow, and ſet it a boiling: When it begins to riſe, take it off the Fire, and let it ſtand a Moment. Take off all the Cream from the Top of it, and put it into a Plate. Set your Skillet again over the

the Fire, and continue to do ſo as before, till your Plate be full of Cream; Put to it ſome Orange-flower or other ſweet Water, and forget not to powder it well with Sugar before you ſerve it.

CULLIS.

ALL Culliſes, as well the meagre as thoſe made of Fleſh, ſerve to Thicken all Sorts of Ragoos and Soops, and give them an agreeable Taſte.

To make a Cullis for the ſeveral Sorts of Fleſh-Soops.

Take off the Fat from three or four Pounds of a Surloin of Beef, and roaſt it very brown. Then pound it to a Paſte in a Mortar, while it is yet hot from the Spit, together with Cruſts of Bread, Carcaſſes of Partridges and other Fowl that you may chance to have by you. When all this is throughly pounded, moiſten it with good Gravy, and toſs it up in a Sauce-pan with Gravy or ſtrong Broth: Then Seaſon it with Salt, Pepper, Cloves and Thyme, Baſil, and ſome Slices of Lemon. Make it boil two or three Minutes, ſtrain it through a Sieve, and pour it on your Soops with Juice of Lemon.

Another Cullis that is now generally uſed for brown Soops and Sauces.

Take two or three Pounds of Veal, and half a Pound of the Lean of a Gammon of Bacon; cut theſe in Slices, and garniſh with them the Bottom of a Stew-pan; put to them an Onion, and ſome Carots and Parſnips cut likewiſe in Slices; then cover your Stew-pan, and ſet it a ſweating over a Stove. When it begins to ſtick to the

Pan, and you see it has taken a good Colour, put to it a little melted Bacon, and drudge it with a Dust of Flour: Then wet it with Broth and Gravy, of each an equal Quantity, and season it with Truffles and Mushrooms, a whole Leek, some Parsley, and half a Dozen of Cloves; put in some Crusts of Bread, and let it all simmer together; when it is ready to strain, if it be for a brown Soop of Partridges, take a roasted Partridge, and pound it in a Mortar, then put it into the Cullis, and mix it well with it: After this, strain your Cullis through a Sieve, put it into a small Kettle to keep it warm, and throw it on your Soop when you are going to serve.

This Stock of Cullis serves for all Sorts of black Meats; and when you would make a Cullis of Woodcocks, make use of Woodcocks, instead of Partridges; in like manner of Rabbets, Pheasants, Quails, Ducks, Teals, Pidgeons, Stock-Doves, *&c.* Insomuch that it is only the Difference of the Meats which you put into the Cullises, that gives both the Name and Taste to them.

Observe that what Kind of Meat soever you make use of, must be more than half roasted, before you pound it to put it into your Cullis.

To make a Capon-Cullis.

Roast a Capon and pound it very well in a Mortar, then toss up some Crusts of Bread in melted Bacon; and when they are very brown, put to them some Cives, Parsly, Basil, and a few Mushrooms, all minc'd very small: Mix all this with your pounded Capon; and give it a few Turns on the Stove: Put to it as much of your strongest Broth as you think fit, and strain it through a Sieve.

To make a Cullis of Partridges.

Bard a Brace of Partridges and roaſt them; pound them well in a Mortar, Bards and all; then take a few Truſles and Muſhrooms, both raw; toſs them up with melted Bacon; fine Herbs, Cives, Baſil, Marjoram, *&c.* Then mix your pounded Meat together with this in the ſame Sauce-pan, with three or four Spoonfuls of Veal-Gravy, to make it ſimmer over a gentle Fire; then ſtrain it through a Sieve.

Another Cullis of Partridges for brown Soops or Sauces.

When your Brace of Partridges are roaſted and pounded as above, take two Pounds of a Fillet of Veal, and a Piece of a Ham, cut them in Slices, and lay them on the Bottom of a Stew-pan with ſome ſliced Onions and Carots; this you muſt put a ſweating over a Stove: When it begins to ſtick, drudge it with a Duſt of Flour, and move it: Moiſten it with half Gravy, half Broth, and ſeaſon it with ſome Truſles and Muſhrooms, a whole Leek, ſome Parſly, and Baſil, three or four Cloves and ſome Cruſts of Bread: Let all this ſimmer together for half or three quarters of an Hour; then put in your pounded Partridges, mix them well with it, and let it ſimmer a quarter of an Hour longer; then ſtrain it through a Sieve, and uſe it for your brown Soops and Sauces, or where-ever elſe you think proper.

To make a Cullis of Ducks.

Take a roaſted Duck and pound it well in a Mortar: Brown ſome Slices of a Ham in a Silver Diſh, and put them into a Pot, with a Handful of Lentils,

tils, and boil them ; ſeaſon them with three or four Cloves, ſome Savoury and Cives, and a Clove of Garlick : When it is boil'd, pound it all together with the Fleſh of the Duck ; and toſs it up in a Sauce-pan with melted Bacon : Then put to it ſome Veal-Gravy, to give it a fine pale Colour, and ſtrain it through a Sieve.

To make a Cullis of Pidgeons.

Take two or three full-grown Pidgeons, and when they are roaſted, pound them in a Mortar ; put among them three haſh'd Anchovies, a few Capers, a few Morils and Truſles, two or three Rocamboles, ſome Parſly and Cives, all ſhred very ſmall : Mix it with the pounded Pidgeons, put all together into a Sauce-pan, and pour upon it ſome Veal-Gravy and Eſſence of a Ham : Strain it through a Sieve, keeping it as thick as you think fit.

A general Cullis, that ſerves for all Sorts of Ragoos.

Take, according to the Quantity you would make, two or three Pounds of lean Veal, with half a Pound of a Ham ; cut all of it in Slices, and lay it on the Bottom of a Stew-pan : Put to it ſome ſliced Onion, Carot and Parſnip, cover it and ſet it to ſweat over a Stove ; when it begins to ſtick, as when you make Veal-Gravy, and you ſee it has a good Colour, put to it a little melted Bacon, drudge it with a little Flour, and keep it moving to fry the Flour : Then wet it with Broth and Gravy, of each an equal Quantity, ſeaſon it with three or four Cloves, a whole Leek, ſome Parſly, a little Baſil, a Bay-Leaf, ſome Truſles and Muſhrooms minc'd very ſmall, and the Cruſt of two *French* Rolls : Make this ſimmer all together three quarters of an Hour ; then take out

your Slices of Veal, that they may not whiten your Cullis when you come to ſtrain it. Then paſs it through a Sieve, and keep it to uſe in all Sorts of Ragoos.

To make a white Cullis.

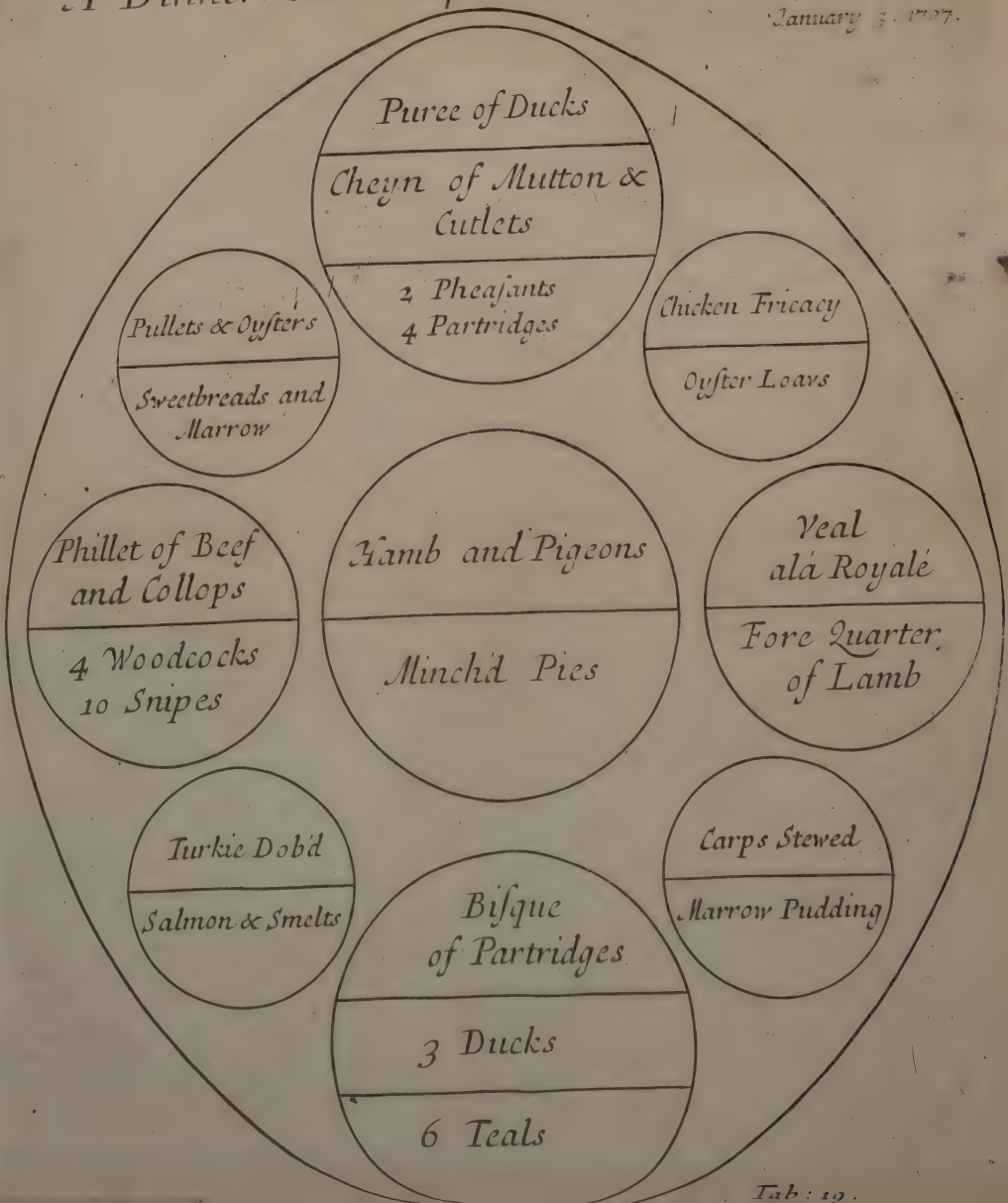
Roaſt a Pullet, take off the Skin, and bone it: Take a Handful of ſweet Almonds, blanch them, and pound them in a Mortar, with the Breaſt or white Fleſh of your Pullet, and the Yolks of four hard Eggs. When all this is well pounded together, take about two Pounds of Veal, and ſome Ham of Bacon, cut it in Slices, and garniſh the Bottom of a Stew-pan; put to it ſome Onion, Carot and Parſnip in Slices, and ſet it a ſweating: When it begins to ſtick, and be ſure, before it has taken Colour, pour on it ſome good Broth, according to the Quantity of Cullis you intend to make: Seaſon it with Truffles, Muſhrooms, a Leek, Parſly, a little Baſil and two or three Cloves; add to it the Bigneſs of a couple of Eggs of Crumbs of Bread, and let it ſimmer till the Veal be done enough; then take out the Slices of Veal, and put in your Pullet with the hard Eggs and Almonds that you pounded, and ſtir it about till it be very well mix'd together. Then ſet it over the Fire, but take care not to let it boil, for fear it ſhould turn brown. Then ſtrain it to uſe with your white Soop, Ragoos, *&c.*

When you would make this Cullis of Partridges, make uſe of the Breaſts of them inſtead of the Pullet: We take out the Slices of Veal before we ſtrain it, that the Partridge or Pullet may paſs the better through a Sieve.

Another

A Dinner at Esqr. Hills at Teddington

January 3. 1707.



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Another white Cullis meagre.

Take a Brace of Perch, or a Pike, and broil them over a gentle Fire; then take off the Skins, and divide the Flesh from the Bones: Blanch a Handful of sweet Almonds, and pound them with the Flesh only of your Fish, and four or five Yolks of hard Eggs. Take five or six Onions, two Carots, and two Parsnips, cut them in Slices, put them into a Stew-pan with Butter, and stew them, turning them from Time to Time over the Stove; and when they begin to brown, wet them with a thin Pease-Broth or *Puree.* Take a Carp, scale, skin and bone it: You may make Use of the Flesh for a Hash or Farce: But cut the Head and Bone in Pieces and put them into your Stew-pan: When this has boil'd a quarter of an Hour, strain it through a Sieve into another Stew-pan, season it with some Truffles and Mushrooms, a whole Leek, a little Basil and Parsly, a couple of Cloves, and put to it as big as two Eggs of Crumbs of Bread; set it a simmering over a gentle Fire for a quarter of an Hour; then mix amongst it your pounded Fish, Almonds and Eggs; set it a simmering, but keep it from boiling, lest that should change its Colour; strain it through a Sieve, and use it for your Soops and Ragoos.

To make a Cullis of Roots.

Take some Roots of Parsly, some Carots, Parsnips, Onions, and cut them in Slices; toss them up a little in a Stew-pan; then pound them in a Mortar with a Dozen and half of blanch'd Almonds, and the Crum of two *French* Rolls, soak'd in good Fish-broth; boil all this together, and season it well, as directed in the other Cullises;

ſtrain it hot through a Sieve, and uſe it for your Soops of Onions, Leeks, Cardoons, Charvil, &c.

To make a Cullis of Lentils.

Take ſome Cruſts of Bread, ſome Parſly-Roots, Carots, Parſnips and Onions; cut them in Slices, and toſs them up in boiling Oil or Butter, or melted Bacon, till both your Roots and Cruſts are very brown; put to it ſome boil'd Lentils, a little Broth, and ſeaſon it well: Let it boil a while with ſome Citron; then ſtrain it. You may uſe it for almoſt all Sorts of Soops, as well of Fiſh as Fleſh.

To make a Cullis of Muſhrooms.

Take ſome Juice of Muſhrooms [for which ſee the Receipt in Letter *M.*] ſoak in it ſome Cruſts of Bread: When they are well ſoak'd, ſtrain it through a Sieve, and uſe it when you have Occaſion.

To make a Cullis of Cray-fiſh meagre. [*See Cray-fiſh.*]

Waſh your Cray-fiſh in ſeveral Waters, and boil them; then pick out the Fleſh and lay the Shells aſide. Take a Dozen of ſweet Almonds, blanch and pound them in a Mortar with the Shells of your Cray-fiſh: When they are well pounded, take an Onion, two or three Carots, and as many Parſnips, ſlice them, and toſs them up with a little Butter; when they begin to turn brown, pour on them ſome Fiſh-broth: Seaſon the whole with Salt, two or three Cloves, a little Baſil, ſome Truffles and Muſhrooms, ſome Cruſts of Bread, a little Parſly, and a whole Leak. Let all this ſimmer together; then mix among it your

pounded

pounded Almonds and Cray-fiſh Shells, and boil them a little: Strain it through a Sieve into an Earthen-Pan, and uſe it in all your meagre Soops and Ragoos.

To make a Cray-fiſh Cullis half brown.

Prepare your Cray-fiſh, and pound the Shells with Almonds, as in the foregoing Receipt. Take the white Fleſh of a roaſted Pullet, mince and put it into the Mortar with the Shells, together with the Yolks of three or four hard Eggs, and pound it all together. Take a Pound and half of a Fillet of Veal, cut in Slices, as likewiſe ſome Ham of Bacon, ſliced in like manner, and garniſh with them the Bottom of a Stew-pan; lay over them ſome ſliced Onion, and three or four Slices of Carots and Parſnips. Cover the Stew-pan, and ſet it over a gentle Fire: When the Meat begins to ſtick to the Bottom, put in a little melted Bacon and a Pinch of Flour; keep it moving over the Stove for ſeven or eight Turns; then pour to it ſome ſtrong Broth, ſeaſon it with half a Dozen Cloves, a very little Baſil, ſome Parſly, a whole Leak, ſome Truffles and Muſhrooms, and add to it the Cruſt of two *French* Rolls: Let all of it ſimmer together; and when the Veal-Slices are enough done, take them out of the Stew-pan, into which put the Shells, *&c.* that you pounded in the Mortar; mix the whole well together, ſtrain it through a Sieve into an Earthen Pan, to uſe it as directed in many of the Receipts.

We alſo make a great many other Culliſes, that are inſerted in their proper Places, and which the Reader will find by the Help of the Table.

To make fine CUSTARDS.

TAKE a Quart of Cream, and boil it with whole Spice; then take some Rose-water, the Yolk of ten Eggs, and the Whites of five, mingle them with a little Cream; and when the boil'd Cream is almost cold, put the Eggs into it, and stir it very well; then fill up your Custards and bake them: Serve them with *French* Comfits.

CUTLETS.

To make Veal or Mutton Cutlets à la Maintenon.

CUT your Cutlets handsomely, beat them thin with a Cleaver, and season them with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-bone, as thick as a Crown-Piece, with some of the forc'd Meat, for which you have the Receipt in Letter *F*, and smooth it over with a Knife. This done, take as many Half-sheets of white Paper as you have Cutlets, and butter them on one Side with melted Butter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of your forc'd Meat all round: Lay each Cutlet on a Half-sheet of Paper cross the middle of it, leaving the Bone about an Inch out; then close the two Ends of your Paper on the Sides as you do a Turn-over Tart; cut off the Paper that is too much, broil your Mutton-Cutlets half an Hour, your Veal three quarters of an Hour: Then take off the Paper, and lay them round in the Dish, with the Bones outmost. Let your Sauce be Butter, Gravy and Lemon.

To

To farce Veal or Mutton Cutlets.

Take a Neck of Veal or Mutton, and boil it in good Broth, then take off all the Fleſh and keep the Bones. Make a Farce of the Fleſh with blanch'd Bacon, a little Parſly and Cives, ſome Truffles and Muſhrooms, all minc'd very ſmall, and then pounded in a Mortar, with Spice and the other uſual Seaſonings, the Crum of a *French* Roll, ſoak'd in Milk or Gravy, and a little Cream. Add to it ſome Yolks of Eggs, ſo that it be not too liquid. Cut ſome Bards of Bacon according to the Size of your Cutlets. Lay your Farce upon theſe Bards with the Bones of the Cutlets; doing the like to each Cutlet, which you may Faſhion with your Knife dipt in beaten Eggs, as if it were a Cutlet indeed: Drudge them with Crums of Bread, lay them into a Tart-pan, and put them into the Oven to give them a good Colour. This is what we call, *Cutlets farced in Cream.* We ſerve them as *Hors-d'oeuvres* in Plates or little Diſhes; or elſe we uſe them to garniſh any of our large Diſhes of the firſt Courſe.

Other Ways of dreſſing Veal or Mutton Cutlets for the firſt Courſe.

After having flatted them on a Table with a Cleaver, lard them, drudge them with Crums of Bread, ſhred Parſly, Salt and Pepper, and toſs them up in melted Bacon. When they are done, and of a fine Colour, lay them in a Diſh, pour on them a good Ragoo of Sweetbreads and Muſhrooms, and ſerve them. Let your Garniſhing be fry'd Parſly.

You may likewiſe boil them in Water, and when they are enough, dip them in a thin Batter, made

made of Eggs and Flower; then fry them in Hog's Lard, and ſerve them with Verjuice, Salt and Pepper.

Another Time you may marinate them for three Hours in Verjuice, Juice of Lemon, Salt, Pepper, Cloves, Cives and Bay-Leaves. Then make a thin Batter with Flower, Water, a raw Egg, and as big as a Walnut of Butter melted, all this beaten well together. Dip your Cutlets in it, and fry them in Hog's Lard: Then ſerve them for the firſt Courſe, garniſh'd with fry'd Parſly. They will likewiſe ſerve to garniſh Diſhes of the firſt Courſe.

Or you may make a Hodge-Podge of them with Turneps, *&c.* well ſeaſon'd and boil'd in ſtrong Broth: We generally, when we dreſs them in this Manner, put Cheſnuts among them.

Or laſtly, you may dip them in melted Bacon, ſeaſon them well with minc'd Herbs, Salt and Pepper, and having ſtrew'd them over with Crums of Bread, broil them, and ſerve them up with good Gravy.

D.

DAUBE

IS a Ragoo that is commonly eaten cold, and is at this Day very much in Uſe: We generally make it of a Gigot of Veal or Mutton, of a Turkey, Ducks, green Geeſe, and the like. We have already given a Receipt for dreſſing Fiſh *à la Daube* in the Article *Carp*; we will now give Inſtructions for Fleſh.

To dreſs a Gigot of Veal à la Daube.

Take off the Skin, blanch it, lard it with ſmall Lardons, and lay it a ſoaking in Verjuice, White Wine, Salt, a Faggot of ſweet Herbs, Pepper, Bay-Leaves and Cloves: Then roaſt it, baſting it with the ſame Wine mix'd with Verjuice and a little Broth: When it is roaſted, if you intend to eat it warm, make your Sauce of the Dripping, a little fry'd Flower, Capers, Slices of Lemon, Juice of Muſhrooms and Anchovies. Let your Gigot ſimmer in it for ſome Time, and ſerve it for the firſt Courſe. We dreſs a Leg of Mutton in the ſame Manner.

To dreſs green Geeſe à la Daube.

Lard your green Geeſe with large Lardons, ſeaſon them with Salt, Pepper, Cloves, Nutmeg, Bay-Leaf, Cives, Lemon-Peel, and wrap them up in a Napkin: Boil them in Broth and White Wine; when the Broth is pretty well waſted away, and you judge them to be enough, take them off, and ſet them to cool in the Liquor in which they are boil'd; then take them out, and ſerve them dry on a clean Napkin, and garniſh'd with green Parſly. We ſometimes boil with them ſome Slices of Veal and Bards of Bacon, to ſtrengthen them and keep them white.

We dreſs Turkies, Capons, Partridges, and other Fowls in the ſame Manner.

DUCKS

ARE a Water-Fowl: There are two Sorts of them, the Tame and the Wild; the laſt are the beſt and moſt valued: They are better in the Winter than in any other Seaſon. *To*

To dreſs a Duck with Juice of Orange.

When it is half roaſted, take it off the Spit and lay it in a Diſh; cut it up, but ſo as to leave all the Joints hanging to one another. In all the Inciſions put ſome Salt and pounded Pepper; and ſqueeze ſome Juice of Orange. Turn it upſide down upon the Breaſt, and preſs it hard with a Plate; then ſet it a little while over a Stove, turn it again in the Diſh, and ſerve it hot in its own Gravy.

To dreſs Ducks à la Braiſe *with Turneps.*

Lard either a tame or wild Duck with large Lardons well ſeaſon'd. Take a Stew-pan of a convenient Size, and garniſh the Bottom of it with Bards of Bacon and Slices of Beef; to which add ſome Onions, Carots and Parſnips ſliced, ſome Slices of Lemon, ſome ſavoury Herbs, Pepper, Salt and Cloves; then put in your Duck, cover it in the ſame Manner as under it, and put Fire likewiſe under and over it. This is a Diſh for the firſt Courſe, which we ſerve in ſeveral Manners. When we would ſerve it with Turneps, we cut them in Dice, or round them in the Shape of Olives; we toſs them up in Hogs Lard, to give them a brown Colour; then we ſet them a draining, and after that put them a ſimmering in good Gravy, and thicken them with a good Cullis. When we are ready to ſerve we take up the Duck, drain it well, then lay it in the Diſh, pour upon it the Ragoo of Turneps, and ſerve it hot. If you will not be at the Charge of ſtewing it *à la Braiſe*, when you have larded your Duck, drudge it well with Flower, and toſs it up in melted Bacon to brown it; then put it into a Pot, and make a Brown either

either with melted Bacon or Butter, and Flower, to which put some good Broth and near a Pint of White Wine, seasoning the Whole with Salt, Pepper, Cloves, Onions, Slices of Lemon. Parsly and savoury Herbs; so set the Duck a stewing, and when it is done, serve it with any of the Ragoos we make use of for Ducks stew'd *à la Braise.*

To dress a Duck à la Braise *with a Ragoo upon it.*

The Duck is got ready in the same Manner as in the foregoing Receipt. We make a Ragoo, either with Veal or Lamb-Sweetbreads, with fat Livers, Cocks-combs, Mushrooms, Truffles, Asparagus-tops, and Artichoke-bottoms: We toss up all this in melted Bacon, moisten it with good Gravy, bind it with a Cullis of Veal and Ham; and having laid the Duck in the Dish, pour the Ragoo upon it. We serve Ducks with Ragoos of all Sorts of Legumes; but then they must be dress'd *à la Braise.*

To dress a Duck with green Pease.

You dress your Duck as above; then make a Ragoo of green Pease, which you must toss up with a little fresh Butter, a little Flower, a Bunch of Herbs, some Salt and Pepper. Moisten it with good Gravy; and when you are about to serve, thicken it with the Yolk of one or two Eggs beaten in a little Cream; when you have dish'd up your Duck, pour the Ragoo upon it.

The same Ragoo serves for a Breast of Veal stew'd *à la Braise*, which is done in the same Manner as a Duck; as likewise for green Geese and Pigeons that are dress'd so too.

To dreſs a Duck with Celery.

Dreſs your Duck as above: Having pick'd your Celery, put into a Pot a Piece of Butter, a little Flower, ſome Water and Salt; make it boil; then put in your Celery, and boil it a little more than half: Take it up and drain it; Put it into a Sauce-pan with a thin Cullis of Veal and Ham, and ſtew it till it is enough: When you are ready to ſerve, put to it as big as a Walnut of Butter, handled up with a little Flower; keep ſhaking it over the Stove for a Minute or ſo, and put to it a Drop of Vinegar. Your Duck being laid in the Diſh, pour your Ragoo upon it, and ſerve it hot.

A Duck with Cardoons is done in the ſame Manner; that is to ſay, we dreſs our Cardoons as we do our Celery.

To dreſs a Duck with Succory.

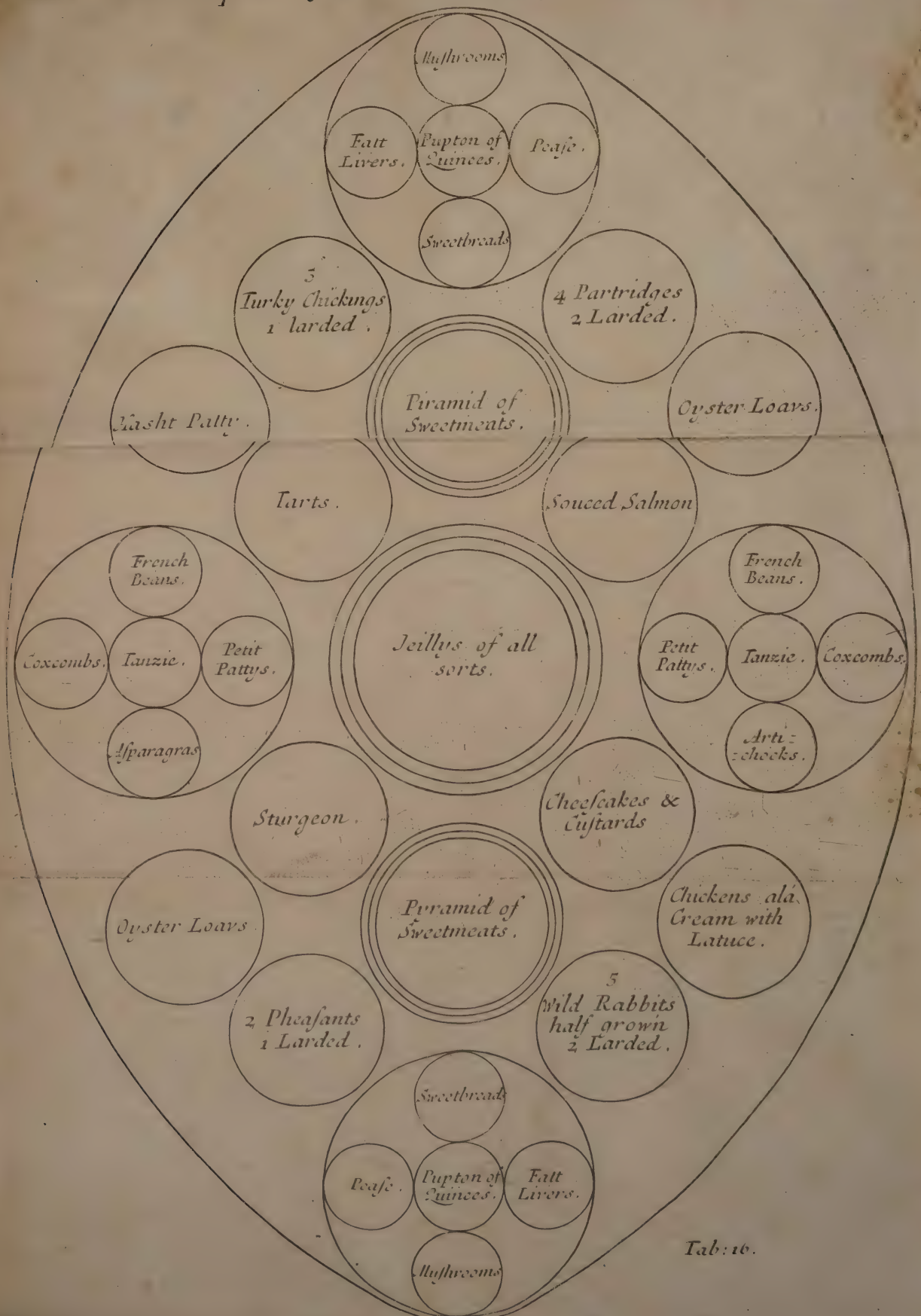
Get your Duck ready *à la Braiſe*, as above. Blanch off your Succory in Water, ſqueeze it, give it two or three Cuts with a Knife, and put it into a Stew-pan; moiſten it with good Gravy, and let it ſimmer over a gentle Fire; thicken it with a good Cullis of Veal and Ham; when you are ready to ſerve, lay your Duck in a Diſh, pour your Ragoo of Succory upon it; and ſerve it.

To dreſs a Duck with Oyſters.

Your Duck is dreſs'd as before: Toſs up ſome Truffles and Muſhrooms in melted Bacon, and moiſten them with Gravy: When they are done enough, bind them with a good Cullis of Veal and Ham. When you are almoſt ready to ſerve, take ſome Oyſters, and having open'd them into a

Sauce-

This is Proper for a Wedding supper or Ball.



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If you pleaſe you may change all the outſide Diſhes with Sweetmeats or at leaſt you may move the eight ſmall ones and let the Plates ſtand according to the Maſters pleaſure.

Sauce-pan, give them three or four Turns over the Stove in their own Liquor; then take them off, and clean them one by one, and throw them into your Ragoo, which you muſt again ſet over the Fire for a Moment with the Oyſters in it, but take Care not to let it boil, for then the Oyſters will grow too hard. Lay your Duck in the Diſh, throw your Ragoo upon it, and ſerve it very warm.

To dreſs a Duck with Cucumbers.

Your Duck muſt be ſtew'd *à la Braiſe*, and when you are ready to ſerve it, pour upon it a Ragoo of Cucumbers, for which ſee the Receipt in the Article, *Beef* à la Braiſe, *Page* 16.

To farce a Duck.

Make a Farce of the Breaſt of a Capon or Pullet, for which ſee the Receipt in Article *Quails*. Then take a Duck, and with your Finger looſen the Skin from the Fleſh; pull out the Breaſt, and farce it with the above Farce; then ſtew your Duck *à la Braiſe*, and when it is ready, ſerve it up with any of the Ragoos mention'd in this Article of *Ducks*.

To dreſs Ducks with Olives.

You may either roaſt the Ducks or dreſs them *à la Braiſe*; the Ragoo only makes the Difference. Toſs up a few Muſhrooms in a Sauce-pan, and put to them ſome good Gravy. When they are enough done, thicken them with a Cullis of Veal and Ham. Take ſome Olives, ſqueeze out the Stones, and throw the Olives into ſcalding Water; take them out, and having drain'd them for a Moment, put them into the Ragoo: When you are ready to ſerve

ſerve, give them one Boil, lay your Duck in the Diſh, pour your Ragoo upon it, and ſerve it.

We dreſs with Olives in the ſame manner Teals, Pullets, Capons, Chickens and Partridges. *Note* alſo, That we dreſs Ducks with Anchovies and Capers inſtead of Olives, obſerving the ſame Method.

E.

EELS.

THE Eels that are taken in Rivers or running Waters, are better than Pond-Eels; and of them too the Silver ones are moſt eſteem'd.

To farce Eels.

You may farce them on the Bone in the Nature of a white Pudding. You make your Farce of the Fleſh of your Eels, which you muſt pound in a Mortar, and put to it ſome Cream, ſome Crum of Bread, with Parſly, Cives, Truffles and Muſhrooms, all ſeaſon'd as uſual. Lay this Farce very handſomely on the Bones of your Eels, drudge them well with very ſmall Crums of Bread, and bake them in an Oven in a Tart-pan, till they are of a fine brown Colour.

To dreſs Eels with white Sauce.

Skin them and cut them in Pieces, and blanch them in boiling Water: Then dry them with a Napkin, toſs them up in Butter, with Salt, Pepper, Cloves and Lemon-Peel, together with a Glaſs of White Wine. Toſs up likewiſe ſome Artichoke-bottoms, Muſhrooms and Aſparagus-

tops,

tops, with Butter, and savoury Herbs; then make a white Sauce with the Yolks of Eggs and Verjuice. So serve them.

To dress Eels with brown Sauce.

When you have cut them in Pieces, toss them up in clarified Butter, a little Flower, a little Fish-broth or thin *Purée*, Mushrooms, Cives and Parsly shred very small, and a Faggot of Herbs; to which add Salt, Pepper, Cloves and Capers; make all this boil together, and when your Ragoo is almost ready, put to it a little Verjuice and White Wine, and let it boil a little longer; then thicken it with an Egg to take off the Fat, and serve it warm.

To fry Eels.

Strip them, take out the Bone, cut them in Pieces, and lay them to marinate for two Hours in Vinegar, Salt, Pepper, Bay-Leaves, sliced Onion and Juice of Lemon; then drudge them well with Flower, and fry them in clarify'd Butter. Serve them dry with fry'd Parsly.

To broil Eels.

After having stript and cut them in Pieces, make Gashes in them, and lay them a while in melted Butter, a few savoury Herbs, Parsly, Onion, Pepper and Salt, then warm this a little, and shake it all well together; this done, take out the Eels Bit by Bit, drudge them with the Crum of Bread, and broil them over a gentle Fire till they are of a fine brown Colour. When they are broil'd, make a brown Sauce with Cives, Parsly and Capers, then put your Sauce in the Dish, and lay the Eel round it.

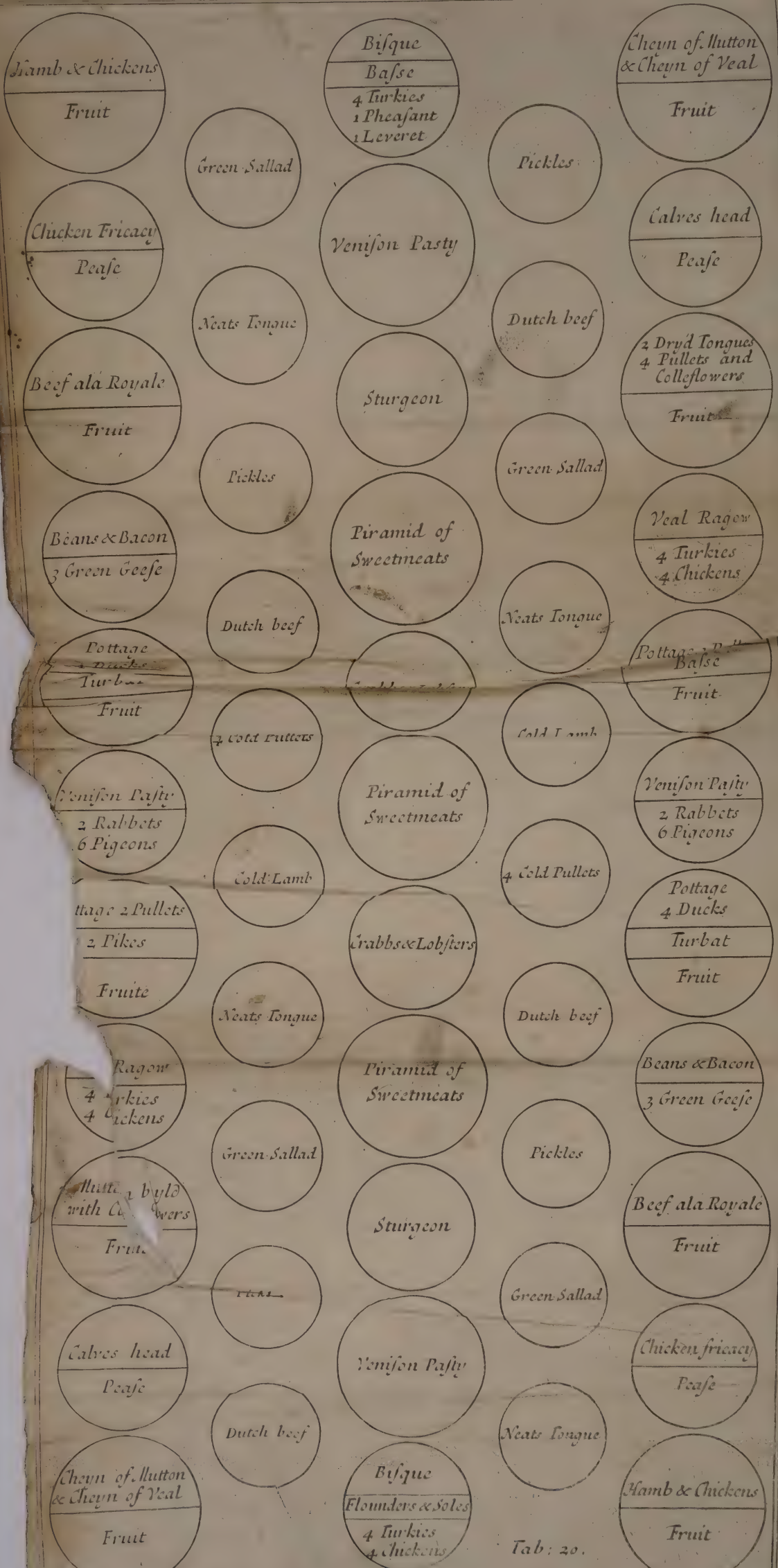
We likewiſe ſerve broil'd Eel with green Sauce, which we make as follows. Pound ſome Sorrel, and ſqueeze out the Juice. Then cut an Onion very ſmall, and toſs it up with Butter and minc'd Capers: Mix with it your Juice of Sorrel, ſqueeze in an Orange, and add ſome Pepper and Salt. So ſerve it for the firſt Courſe. We alſo ſometimes ſerve it with Sauce *Robart*.

To dreſs Eels à la Daube.

Mince the Fleſh of Eels and Tench; ſeaſon it with Salt, Pepper, Cloves and Nutmeg; cut the Fleſh of another Eel into Lardons, of which lay one Lair on the Skins, and then another of the minced Fleſh, continuing to do ſo, till you have made it into the Shape of a Brick of Bread; wrap it up in a linen Cloth; and ſtew it as you do a Ham of Fiſh, that is to ſay, in half Water, half red Wine [ſee the Article, *Gammon*] ſeaſoned with Cloves, Bay-Leaf, and Pepper. Let it cool in its own Liquor, cut it in Slices, and ſerve it in Plates or little Diſhes.

To dreſs Eels the Engliſh *Way.*

Rub an Eel with Salt, then with a Towel, to take off the Slime. Skin it, and cut it in three or four Pieces, according to its Length; lay them into a Diſh, and pour on them ſome good White Wine; when they have lain a little while in it, take them out, and cut Notches from Space to Space on the Back and Sides; fill up theſe Inciſions with a Sort of Farce, which make as follows: Take the Crum of white Bread, and crum it very ſmall; take likewiſe all Sorts of ſavoury Herbs, Parſly and Cives, and ſhred them very ſmall; ſome Pepper, Cloves, Nutmeg and Salt; add to this



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The three middle Rows of this Table rise higher. The second Row eight inches higher than the sides, and the Middle eight inches higher than them. Raised with boards and covered handsomly with linnen.

this the Yolks of some hard Eggs, a convenient Quantity of fresh Butter, and having mix'd all this together, fill up with this Farce the Incisions you made in the Eel; which you then slip again into its Skin, and tie it at both Ends; prick it in several Places with a Fork, and then either roast it on the Spit, or broil it on the Gridiron; when it is done enough, take off the Skin, and serve it dry, with Juice of Lemon: Or else make a white Sauce with good Butter, Vinegar, Salt and white Pepper, together with Anchovies and Capers. *Note*, That only the large Eels are dress'd in this Manner.

To spitchcock an Eel.

Split a large Eel down the Back, and joint the Bones, but do not strip off the Skin: Cut the Fish into three or four Pieces, and while they are broiling over a gentle Fire, baste them with Butter, Vinegar and Salt. Use no other Sauce but Butter and Juice of Lemon.

To collar Eels.

Having skinn'd and gutted them, rip up their Bellies and bone them, next season them with Pepper, Salt, Nutmeg, sweet Herbs and Lemon-Peel, and having roll'd them up very hard, bind them fast with Tape. Make the Pickle as follows: Put into a Pint of Water the Eel Bones with a Seasoning of Pepper, Salt, Bay-Leaves, a Sprig of Rosemary, a Bunch of sweet Herbs, with a little rough Cyder, and boil the Bones, but not too much; when you think they are enough, take them up, and hang them up, ty'd in a Bunch, to be cold: Skin the Fat clean off the Liquor, into which put the collar'd Eels: You must now and then boil up the Pickle. Eat them with Oil and

Vinegar beat up together; or with the Juice of Lemon and Pickles.

To collar a large Eel.

Take a large Silver Eel, ſplit it down the Back, waſh, dry, and ſalt it: Mince very ſmall ſome Oyſters, an Onion, Thyme, Savoury, and ſweet Marjoram; add ſome Cloves, Mace and Nutmeg pounded: Strew this Mixture on the Inſide of the Eel; roll it and bind it faſt with Tape: Boil it in Water, Vinegar and Salt, with three or four whole Onions, a little Ginger, and a Bunch of ſweet Herbs. When you eat it, garniſh the Diſh with Fennel and Flowers.

EGGS *and* AMLETS.

Eggs with Juice of Orange.

BEAT up more or fewer Eggs according to the Size of the Diſh you would make; while you are beating them, ſqueeze in ſome Juice of Orange, taking care that none of the Seeds fall in among the Eggs. When they are well beaten, and ſeaſon'd with a little Salt, take a Sauce-pan, and put in it a little Butter or Gravy; pour in your Eggs, and keep them always ſtirring over a gentle Fire, that they may not ſtick to the Bottom: When they are enough, pour them into a little Diſh or Plate, and ſerve them warm.

To make farced Eggs.

Take the Hearts of three or four Cabbage-Lettice, and blanch them; then take ſome Sorrel, Parſly, Charvil, and one or two Muſhrooms; ſhred all this very ſmall, with the Yolks of hard Eggs,

Eggs, seaſon'd with Salt and Nutmeg. Toſs them up in Butter, and when they are enough, put to them ſome Cream; and fill the Bottom of your Diſh with them. With the Whites of your Eggs make another Farce with ſavoury Herbs, *&c.* to garniſh the Brim of your Diſh.

You may likewiſe fry farced Eggs, dipping them firſt in a thin Batter; and ſerve them with fry'd Parſly.

Eggs en Crêpine.

Take ſome raw Ham, Veal Sweetbreads, fat Livers, Truſles and Muſhrooms; cut all theſe in Dice, toſs them up in a little melted Bacon; moiſten the Whole with Gravy, ſet it a ſimmering for half an Hour, and then bind it with a Cullis of Veal and Ham. See that your Ragoo be well reliſh'd and ſet it a cooling. Take ten new-laid Eggs, and divide the Whites from the Yolks: Whip up the Whites to a Froth; and beat up the Yolks, either in a little Cullis or Cream; ſtrain them through a Sieve, and pour them into your Ragoo; together with the Whites, and mix the Whole well together. Then take a flat-bottom'd Sauce-pan, lay a Veal-Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in the Oven. When it is enough, turn it upſide down into a Diſh, and ſerve it hot.

Another Time inſtead of ſerving it dry, you may throw on it ſome Cullis of Veal and Ham, or a Ragoo of Muſhrooms.

Eggs à la Tripe.

Boil them hard, take off the Shells, and cut them in Slices, long-ways. Take a bit of freſh Butter, put it into a Sauce-pan, let it melt over a Stove, put in your Eggs, and toſs them up with

ſhred Parſly, ſeaſoned with Salt and Pepper: When they are enough, pour in a little Cream, and ſerve them warm in Plates or little Diſhes.

If you would not ſerve them with Cream, you may, while you are toſſing them up in the Sauce-pan, add a little ſhred Onion, and inſtead of the Cream, beat up two Yolks of Eggs in a little Verjuice or Vinegar and Water, thicken your Eggs with it, and ſerve them as you do the others with Cream.

Eggs with the Juice of Sorrel.

Poach your Eggs in boiling Water; and having pounded ſome Sorrel, put the Juice of it in a Diſh with ſome Butter, two or three raw Eggs, Salt and Nutmeg; make all this into a Sauce, and pour it on your poach'd Eggs; ſo ſerve them.

Poach'd Eggs with Sauce of Anchovies.

Melt ſome good Butter in a Sauce-pan, with Anchovies, fry'd Flower, Juice of Lemon, and a little Salt; ſtrain it all through a Sieve; and having poach'd your Eggs and laid them in a Diſh, pour this Sauce on them and ſerve them.

Eggs in Verjuice.

Beat them up well in a little Verjuice, ſeaſon them with Salt and Nutmeg, and ſet them over the Fire with a little Butter: When they are come to the Thickneſs of Cream, ſerve them.

Poach'd Eggs in Gravy.

Poach ſome new-laid Eggs in boiling Water and a little Vinegar. Have ſome good Gravy in Readineſs,

Readineſs, put to it ſome Salt and Pepper, and a whole Leek, heat it over the Fire, and having laid your poach'd Eggs in a Diſh, ſtrain it through a Sieve upon them, and ſerve them hot in Plates or little Diſhes.

Eggs beaten in Gravy.

Take ſome Gravy, with three or four Spoonfuls of Cullis of Veal and Ham; put to this the Yolks of eight Eggs, a little Pepper and Salt, beat it all well together; ſet it over the Stove, and keep ſtirring continually; when the Eggs are done enough, grate on them a little Nutmeg, and ſerve them hot in Plates or little Diſhes.

Eggs with Cream.

Take a Pint of Cream, and a Stick of Cinnamon, two or three Zeſts of Lemon, and as much Sugar as you think convenient. Blanch a Quarter of a Pound of ſweet Almonds, and a Dozen of bitter, pound them in a Mortar, ſprinkling them from Time to Time with a little Milk; when they are pounded to a Paſte, put it into your Cream, with the Yolks of eight new-laid Eggs; mix it all well together, and ſtrain it through a Sieve twice or thrice: Take a Silver Diſh, ſet it over hot Embers; pour in your Eggs and Cream; cover it with a Tart-pan Cover; put Fire upon it; and when they are enough done, ſet them a cooling, and ſerve them cold in Plates or little Diſhes.

Poach'd Eggs and Cucumbers.

Make a Ragoo of Cucumbers as follows. Peel ſome Cucumbers and cut them in two in the Middle; take out the Seeds, cut them in Slices, and

lay them to marinate in Vinegar, Salt, Pepper, and an Onion or two cut in Slices; toſs them up over a Stove in freſh Butter: When they begin to grow brown, put to them a little Fiſh-broth, and ſet them to ſimmer for half an Hour; then take off all the Fat, and put to them a Cullis of Cray-fiſh or other fiſh. Poach ſome new-laid Eggs in Butter one by one, and lay them handſomely in a Diſh; cut the Whites of them with your Knife to make them exactly round, pour your Ragoo of Cucumbers upon them, and ſerve them hot.

Eggs with Succory.

Blanch ſome Succory, ſqueeze it well, give it three or four Cuts with a Knife, put it into a Stew-pan, moiſten it with a little Fiſh-broth, ſeaſon it with Pepper, Salt, a Bunch of ſavoury Herbs, let it ſimmer half an Hour, and then thicken it with a Fiſh-Cullis, lay it handſomely in the Diſh, and having poach'd your Eggs in Butter, and cut them round as in the foregoing Receipt, lay them upon the Succory, and ſerve them in Plates or little Diſhes, or for *Hors-d'Oeuvres*.

Eggs and Lettice.

Blanch ſome Cabbage-Lettice, ſqueeze the Water well out of them, cut them in Slices, toſs them up in a Sauce-pan with freſh Butter, ſeaſoned with Pepper, Salt, and a Bunch of Herbs, ſet them over a gentle Fire for half an Hour: Then take off the Fat; and put to them ſome Cullis of Cray-fiſh or other Fiſh: Poach ſome new-laid Eggs in Butter, and having diſh'd up your Lettice, lay the Eggs upon them, and ſerve them as in the laſt Receipt.

Eggs and Celery.

Take four or five Roots of Celery; half-boil it in white Water, that is to ſay, in Water, Butter, Flower and Salt; then take them up, drain them, cut them in Pieces, and put them into a Stew-pan, with a little Fiſh-Cullis, ſet them a ſimmering half an Hour, thicken them with a Cray-fiſh Cullis, and as big as a Walnut of Butter, keeping them always moving over the Fire. See that your Ragoo be well reliſhed, put in a little Vinegar, lay it in a Diſh, and your poach'd Eggs upon it. Serve it as your Eggs with Succory.

Inſtead of poach'd Eggs, you may make uſe of hard Eggs cut in Halves, laying them upon the Celery round your Diſh, and ſerving them as above.

Eggs and Cray-fiſh.

Make a Ragoo of the Tails of Cray-fiſh, with Muſhrooms, Truffles, and Artichoke-bottoms cut in Pieces; toſs them up in a Sauce-pan with a little Butter, moiſten them with a little Fiſh-broth, ſeaſon the Whole with Pepper, Salt, and a Faggot of Herbs; let it ſimmer a Quarter of an Hour, take off the Fat, put to it a Cullis of Cray-fiſh; poach ten new-laid Eggs in boiling Water, lay them in a Diſh, throw your Ragoo upon them, and ſerve them in little Diſhes, or as *Hors-d'Oeuvres.*

Eggs and Cray-fiſh, to be ſerv'd in little Diſhes on Faſting-Days.

Take a little Ladleful of Fiſh-broth, a ſmall Cruſt of Bread, a Muſhroom, a little Parſly, a whole Leek, and make it ſimmer all together: Take it off the Fire, and put to it more or leſs Cullis

Cullis of Cray-fish, according to the Size of the Dish you intend to make: Set a Dish on the Table and a Sieve in it, into which break six new-laid Eggs, and strain your Cullis and them through the Sieve three or four Times. Set a Silver Dish on hot Embers, pour in your Eggs, cover it with a Tart-pan Cover, and put Fire upon it. Lift it up from Time to Time to see when the Eggs are enough, and when you find them to be so, serve them warm.

The same for Flesh-Days.

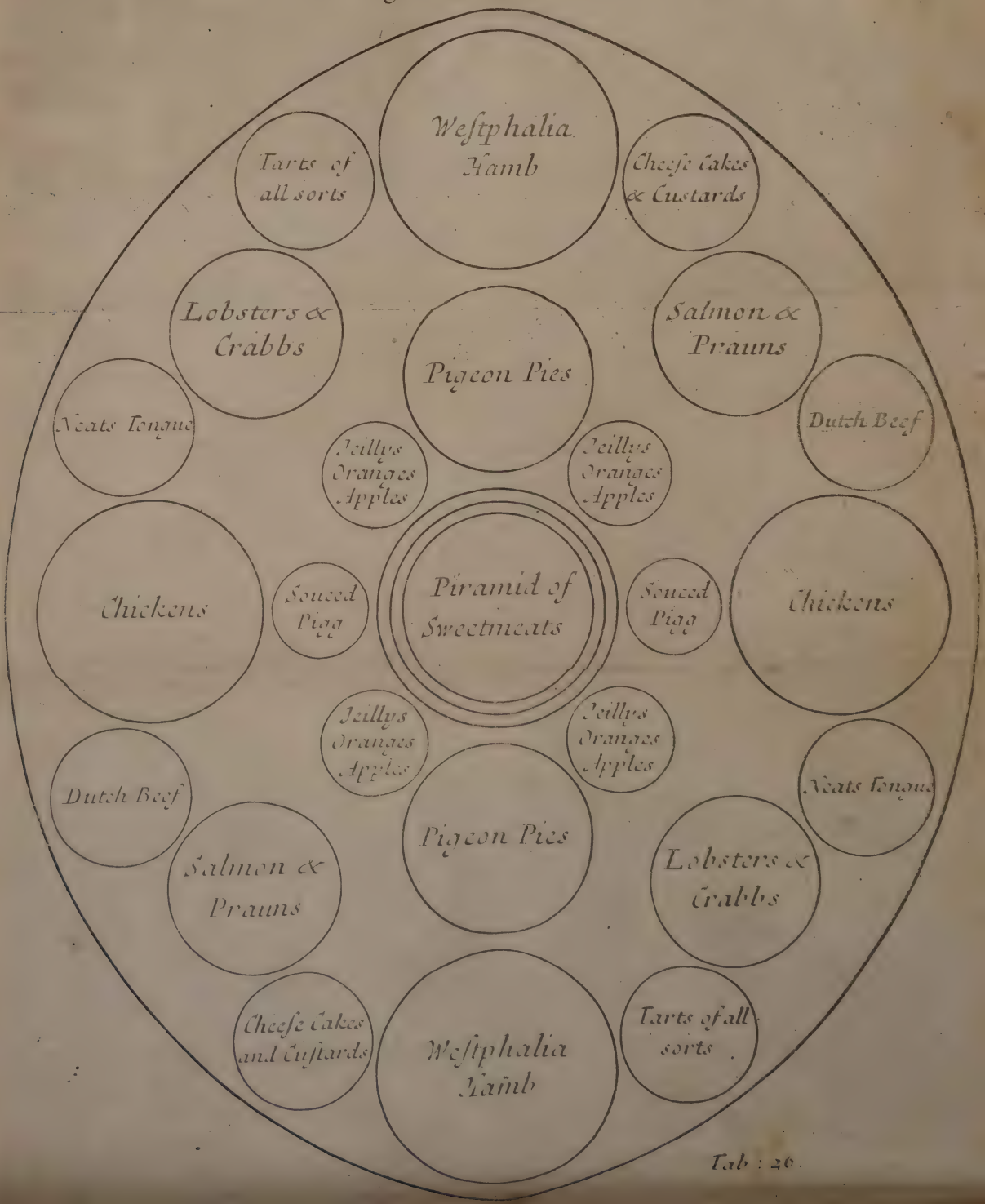
Take Veal-Gravy and Cullis of Veal and Ham, of each an equal Quantity, when you have mix'd them together, take one Half of it, and season it with Salt, Pepper, and a little Nutmeg; put the other Half among some Cray-fish Cullis, in which beat up eight new-laid Eggs, and strain the Whole through a Sieve: Set a Dish upon live Embers, pour your Eggs into the Dish, and cover it with a Tart-pan Cover, lay Fire upon it; look on them from Time to Time, and when you see that they begin to thicken, serve them hot in Plates or little Dishes.

Amlets.

To make a Sugar-Amlet.

BEAT up the Whites of a dozen Eggs, and put the Yolks to them, together with some Lemon-peel shred very small: Add to it a little Cream and Salt: Beat it all well together, and fry your Amlet. Before you turn it into the Dish, drudge it with Sugar in the Pan, and let the brown Side lie uppermost in the Dish, in which you must first lay a Plate turn'd up-side down.

A Wedding Supper all cold



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down. Then powder it with ſome Sugar and candy'd Lemon-peel, ſhred very ſmall; and at the ſame Time glaze it with a red-hot Fire-ſhovel, and ſerve it hot.

To make a Bacon-Amlet.

Take ſome of the Lean only of a boil'd Ham, and mince it very ſmall; break eight Eggs, ſeaſon them with a little Salt, Pepper, ſhred Parſly, and put to them Half of your minc'd Ham, and and a Spoonful of Cream. When you have beaten all this well together, make your Amlet, and lay it in a Diſh, of which it muſt cover only the Bottom. With the reſt of your haſh'd Ham make a Rim round it: Pour on your Amlet ſome Liquor of a *Saingaraz*, which ſee in Letter *R.* in the Article *Rabbets*; then ſerve it hot.

To make an Amlet of a Veal-Kidney.

Boil a Veal-Kidney, Fat and all, mince it very ſmall together with ſome Parſly. Break eighteen Eggs into a Sauce-pan, ſeaſon them with a little Salt, put in your minc'd Kidney, three or four Spoonfuls of Cream, and a little Sugar. Make your Amlet with good Butter, ſugar it, glaze it with a red-hot Shovel, and ſerve it hot in Plates or little Diſhes.

To make an Amlet Robart.

Beat up the Whites of eighteen Eggs by themſelves, and then mix in the Yolks, with ſome Biſket of bitter Almonds, ſome ſhred Lemon-peel, a little Cream and Sugar. Continue beating your Amlet, take a Pan with good Butter and pour it in; keep it continually moving over the Fire; and when you ſee it have a good Colour underneath,

turn

turn it that it may be brown on both Sides. Then ſerve it.

To fierce an Amlet.

Take Kidney of Veal, mince it very ſmall, toſs it up with a little Butter and Parſly; ſeaſon it with Pepper and Salt, and the Juice of a Lemon; ſeaſon the Amlet with the ſame; make Amlets, and put the Kidneys in the Middle of the Fierce.

F.

FARCE.

WE make many Farces in Cookery, which it would be needleſs to particularize in this Place; ſince they are mention'd in their reſpective Articles to which they properly belong; and which the Reader will readily find by the Help of the Table: Here therefore we will only give a Receipt for a Farce of Fiſh.

To make a good Farce of Fiſh.

Take ſome Carps, Pikes, and other Fiſh that you can get; bone them and ſhred the Fleſh of all of them together very ſmall; then make an Amlet of Eggs, mince among it ſome Muſhrooms, Truffles, Parſly and Cives: Take care it be not done too much: Lay it on the Farce, ſeaſon the Whole very well, and haſh it very ſmall. You may put to it likewiſe the Crum of a *French* Roll ſoak'd in Milk, ſome Butter and ſome Yolks of Eggs: In a Word, make it very thick that it may hang cloſe together. It will ſerve you not only to farce Carps and Soles on the Bone, but likewiſe,

Cabbage, Pigeons, and ſeveral other Things as you ſhall think fit.

To make forc'd Meat, to be uſed in many Things in Cookery.

Take two Pounds of a Leg of Veal, or three, according to your Occaſion, and put to it a Pound of fat Bacon, and a Pound of Sewet; boil them over the Fire half an Hour, then throw them a little in cold Water, that your fat Bacon run not to Oil in mincing. Then mince them all as fine as Paſte, each by themſelves, for the Bacon will not mince ſmall, if you mince it with any Thing elſe. Then mince all together, and put it in a Marble Mortar, and put to it the Ingredients following: The Crum of two *French* Rolls, ſoak'd in Milk or Broth; eight raw Eggs; Pepper and Salt according to your Diſcretion; a quarter of a Nutmeg; a little minc'd Onion, and Parſly minc'd very fine. Pound all theſe in a Mortar to a fine Paſte, and ſave it for your Uſe, as the Receipts ſhall inſtruct you.

This forc'd Meat may he uſed in moſt Diſhes that require forc'd Meat, exept the Bottoms of Pies; in which you muſt put few or no Eggs.

To make forc'd Meat for a Chicken-Pye.

Mince ſome Bacon and a little Marrow; ſeaſon it with Pepper, Nutmeg and Parſley; lay it about your Chickens with boil'd Lettice, and when they are bak'd, ſerve them with a little Caudle.

FRENCH BEANS.

How to preſerve them.

I Intend not to mention the Way of pickling them, which is very well known, but that of keeping them dry, which we do as follows. We pick

pick and blanch them; then dry them in the Sun, and when they are very dry, keep them in a very dry Place. When we would uſe them, we ſoak them for two Days in lukewarm Water, and they will recover almoſt the ſame Greeneſs they had when they were gather'd: Then we blanch them, and dreſs them as uſual.

FRICANDEAUX.

WE make Uſe of Fricandeaux, not only as Garniſhings for our moſt coſtly Diſhes, but ſerve them likewiſe in Diſhes by themſelves. When we uſe them to garniſh, we only lard them; but when we make a particular Diſh of them, we farce them as follows.

To farce Fricandeaux.

Take a Leg of Veal, and cut off ſome Slices; beat them well with the Handle of a Knife, lard them, lay them on a Table, the larded Side downmoſt, cover them the Thickneſs of a Crown-Piece with a Farce made of Veal, Beef-Marrow, a little Bacon, and ſome Eggs, ſeaſon'd with Salt, Pepper, and ſavoury Herbs. Having thus farced them, dip your Hand in beaten Eggs, and ſmooth the Edges of them: Lay them in a Stew-pan with a little Bacon under them, cover the Pan and ſet it over the Stove; put likewiſe a little Fire upon it. You muſt keep them thus till they are brown on both Sides, then take them up, let the Fat drain from them, and then put them again into a Stew-pan with ſome Beef-Gravy; let them ſimmer a while in it; take off all the Fat, put in a Drop of Verjuice, then lay them in a Diſh; pour on them a Ragoo of Muſhrooms, Truffles and Sweetbreads, and ſerve them warm.

When we uſe them for Garniſhings, we dreſs them in the ſame Manner, except that we do not lard them.

FRITTERS.

To make white Fritters.

TAKE ſome Rice and waſh it in five or ſix ſeveral Waters; then dry it very well before the Fire: After this pound it well in a Mortar, and ſift it through a lawn Sieve, that it may be very fine; you muſt have at leaſt an Ounce of it. Then put it into a Sauce-pan, and wet it with Milk; and when it is well incorporated with it, add to it another Pint of Milk; ſet the Whole over the Stove, and take Care to keep it always moving: We likewiſe put to it the Breaſt of a roaſted Pullet minc'd very ſmall, a little Sugar, ſome candy'd Lemon-peel grated, and keep it over the Fire till it is come almoſt to the Thickneſs of a fine Paſte. Flour a Peel very well, pour it out upon it, and ſpread it abroad with your Rolling-Pin: When it is quite cold, cut it in little Morſels, taking Care that they ſtick not to one another; flour your Hands, roul up your Fritters very handſomely, and fry them in Hogs Lard. When you are going to ſerve, put to them a little Orange-flower Water, and ſtrew ſome Sugar upon them; ſo ſerve them in Plates or little Diſhes, and uſe them beſides for Garniſhings.

To make a Water-Fritters.

Put into a Sauce-pan ſome Water, as big as a Walnut of Butter, a litle Salt, and ſome candy'd and plain Lemon-peel, minc'd very ſmall. Make this boil over a Stove; then put in two good Hand-

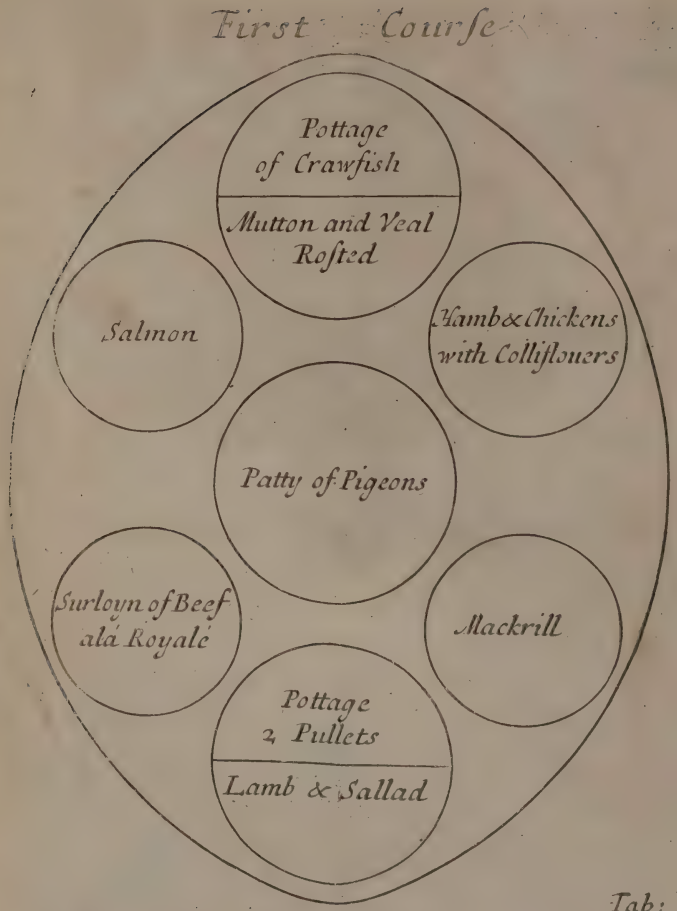
Handfuls of Flour, and turn it about by main Strength, till the Water and Flour be well mix'd together, and none of this laſt ſtick to the Sauce-pan: Then take it off the Stove, put into it the Yolks of two Eggs, mix them well with it, continuing to put in more Eggs, by two and two at a Time, till you have put in ten or twelve, and your Paſte be very fine. Then drudge a Peel thick with Flour, and dipping your Hand into Flour, take out your Paſte Bit by Bit, and lay it on the Peel; when it has lain a little while, rowl it, and cut it in little Pieces, taking care that they ſtick not to one another; a little before you are going to ſerve, fry them in Hogs Lard, and when you have laid them in the Diſh, throw ſome Sugar and Orange-Flower Water upon them, and ſerve them in Plates or little Diſhes.

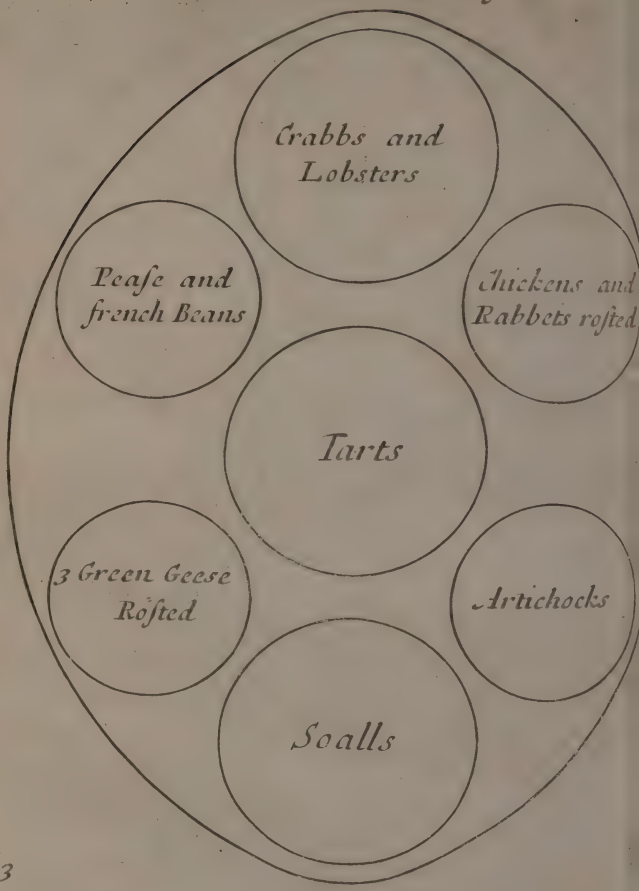
We make Broth-Fritters the ſame Way, only making Uſe of Broth inſtead of Water.

To make Milk-Fritters.

Milk-Fritters are made like the former, excepting that you muſt not put ſo much Flour, as will make it into a Paſte, but rather into a very thick Batter; yet muſt put in more Eggs than into the other Sorts of Fritters. Then turn the Batter out of the Sauce-pan into a Plate; and having heated your Hogs Lard, take a Spoon and form your Fritters with it, dipping it from Time to Time in the Lard, that the Fritters may not ſtick to it. Keep your Pan in continual Motion, and when they are brown'd, ſugar them while they are hot, then ſprinkle them with Orange-Flower Water, and after that with more Sugar. If you will, you may glaze them with a red-hot Shovel; ſo ſerve them warm.

G. GAM-


First Course
Pottage of Crawfish
Mutton and Veal Rosted
Salmon
Lamb & Chickens with Colliflowers
Patty of Pigeons
Surloyn of Beef ala Royale
Mackrill
Pottage 2 Pullets
Lamb & Sallad


Second Course
Crabbs and Lobsters
Peafe and french Beans
Chickens and Rabbets rofted
Tarts
3 Green Geese Rofted
Artichocks
Soalls

Tab: 3

G.

GAMMON *or* HAM *of* BACON.

To dreſs a Ham à la Braiſe.

HAVING taken off the Skin and clean'd the Knuckle, lay it in Water to make it freſh, then bind it about with Pack-thread: Take a Pot or Kettle of the Size of your Ham; garniſh the Bottom of it with Bards of Bacon, and Slices of Beef well-beaten, and ſeaſon'd with ſavoury Herbs, Spice, Bay-Leaf, Onions, Carots, Parſnips, Parſly, Cives, but no Salt: Then lay in your Ham the lean Side downmoſt, lay over it Beef, *&c.* as under it, cover the Pot with its own Cover, and cloſe it well up with Paſte: Set it a ſtewing for ten or twelve Hours, keeping a gentle Fire both over and under it: Then leave it to cool in its own Gravy; when it is cold, take it out of the Kettle, untie the Pack-thread, put it into a Pan, ſtrew it over with Bread grated very fine, and brown it with a red-hot Fire-Shovel, ſo ſerve it in a clean Napkin, garniſh'd with green Parſly. You may likewiſe ſerve it warm for firſt Courſe; but then you muſt lay it in a Diſh, and pour upon it a Ragoo of Veal-Sweetbreads, made as directed in Letter *P.* Article *Paſty of a Gammon of Bacon to be eaten hot.* We ſometimes likewiſe ſerve it with a Carp-Sauce, and ſometimes too with a Ragoo of of Cray-fiſh.

To roaſt a Gammon of Bacon.

Take off the Skin, and lay it in luke-warm Water to make it freſh: Then put it into an

earthen Pan, pour on it a Quart of Sack, and let it lie in it ten or twelve Hours; ſpit it, and put ſome Sheets of white Paper over the fat Side of it; pour the Sack in which you ſoak'd it into the Dripping-pan, and baſte it with it from Time to Time all the while it is roaſting: When it is enough, take off the Paper, drudge it well with Bread, crumm'd very fine, and ſhred Parſley; brown it well before a brisk Fire, take it off the Spit, and ſet it by to cool, when it is cold, ſerve it in a clean Napkin, garniſh'd with green Parſly. It is proper for ſecond Courſe.

To make Eſſence of a Ham of Bacon.

Take off the Fat and cut the Lean in Slices; beat them well, and lay them in the Bottom of a Stew-pan, with Onions, Carots, and Parſnips cut in Slices. Cover it and ſet it a ſweating over a gentle Fire, and when it begins to ſtick, drudge it with a little Flour, and turn it; then moiſten it with Veal-Gravy and Broth, of each an equal Quantity: Seaſon it with two or three Truſles and as many Muſhrooms, half a Dozen Cloves, ſome Baſil, Parſly, and a whole Leek; inſtead of which laſt, ſome put a Clove of Garlick: Add to it ſome Cruſts of Bread, and let it ſimmer over the Stove for about three quarters of an Hour; then ſtrain it through a Sieve, and ſet it by to uſe as directed in many of theſe Receipts.

To make a Ragoo of a Ham, with ſweet Sauce.

Take ſome Slices of a raw Ham of Bacon, and toſs them up in a Sauce-pan: Make your Sauce with Sugar, Cinnamon, a pounded Mackaroon, ſome red Wine, and a little pounded white Pepper. When you are ready to ſerve, put your Slices

ces of Bacon to this Sauce, and squeeze in some Juice of Orange.

To make a Gammon of Fish.

Take the Flesh of Carps, Eels, Tenches and fresh Salmon; together with the Milts of Carps, minc'd and pounded in a Mortar with Salt, Pepper, Nutmeg, savoury Herbs, and fresh Butter. Then lay the Flesh of all these Fish, thus mix'd and pounded together, upon the Skins of Carps, and form it into the Shape of a Gammon of Bacon. Wrap it up in a new linen Cloth, which you must sew up very strait; and then boil it in half Water, half Wine, season'd with Cloves, Bay-Leaf and Pepper. Let it cool in the Liquor it is boil'd in, so serve it. You may likewise cut it in Slices, as you do a real Gammon of Bacon.

To make a Ragoo of GIBLETS.

BLanch them in Water; and if among them you have any Cocks-combs, boil them by themselves and skin them; then set the Whole a simmering in strong Broth with high Seasonings of Spice and Herbs, and when you are almost ready to serve, fricassy your Giblets in melted Bacon, with a little shred Parsly and Cives; then set them again to simmer in their own Broth, which you may thicken with the Yolks of Eggs: So serve them in Plates or little Dishes.

To stew Giblets.

First parboil them; then toss them up in a Sauce-pan as you do a Fricassy of Chickens; and put them into a Stew-pan with good strong Broth, cover them close, and let them stew over a gentle

Fire, till the Broth is near wasted away; mean while take a Couple of *French* Rolls; set them likewise to simmer in strong Broth, and when you are going to serve, place them in the Middle of a Dish, lay your Giblets upon them and all round them; pour on them some good Mutton-Gravy; so serve them warm.

To make Veal GRAVY.

CUT a Fillet of Veal into Slices, and beat them: Lay them in a Stew-pan, and over them some Onions, Carots and Parsnips cut into Slices. Cover your Stew-pan with a Dish; and set it over a Stove to sweat at first with a gentle Fire; but in a little Time add more Fire to it, and when the Liquor the Veal has yielded, is almost wasted, and the Meat begins to stick to the Bottom of the Stew-pan, and is come to a brown Colour, moisten your Veal with strong Broth, season it with a little Parsly, half a dozen Cloves, a whole Leek, and cover the Pan again; keep it simmering three Quarters of an Hour, that the Veal may be throughly done; then strain it through a Sieve into an earthen Pan, and keep it to use in all your Soops and Ragoos.

To make Beef-Gravy.

Cut some Slices of a Buttock of Beef at least an Inch thick, beat them very well; take a Stew-pan, large in Proportion to the Quantity of Gravy you would make, and to your Stock of Beef; put into the Bottom of it four or five Bards of Bacon; then lay in your Slices of Beef, and upon them three or four Onions cut in Slices, with some Carots and Parsnips; cover your Stew-pan, and set it on the Stove to sweat over a gentle Fire; look

look on it from Time to Time, to see if it has yielded its Gravy, and if it have, set it over a hotter Stove: When the Gravy is boil'd away, and the Meat sticks to the Bottom of the Stew-pan, uncover it, and stir it about, that the Onions, Carots and Parsnips may get undermost, to brown a little; but take care they do not burn: When you see that it has taken Colour, put to it some good Broth, till you see it to be of the Colour you would have it; then let it boil for near an Hour, and put to it a dozen Cloves, a little Parsly, and a whole Leek, as it is boiling. When it is throughly boil'd, strain it through a Sieve into an earthen Pan. This Gravy will serve you when you have none of Veal, for your Soops, as likewise to moisten all Sorts of Ragoos and Cullises.

To make Gravy of a Partridge, or of a Capon.

Either of them must be somewhat more than half roasted, and then squeez'd in a Press to force out the Gravy. There are Presses made on Purpose for this Use.

To make Mutton-Gravy.

Roast your Meat a little more than half, then prick it with a Knife, and squeeze it in a Press to force out the Gravy: Take a Spoonful or two of good Broth, wet your Meat with it, and press it a second Time: Salt it a little, and keep it in an earthen Pot, to use as you have Occasion. These Gravies are very useful in a Kitchin, to nourish most of our Ragoos and Soops.

To make Fish-Gravy.

Take some Tenches and Carps, prepare them as for boiling; then take out the Gills, and slit

the Fiſh in two from Head to Tail: Put them into a Stew-pan with ſliced Onions, Carots and Parſnips, and a little Butter; brown them, as directed in the Receipt for Beef-Gravy; when they are enough, put in a little Flower, and brown that too with the reſt; then add ſome Fiſh-broth, according to the Quantity you have Occaſion for. Strain all this through a linen Cloth, and ſqueeze it very hard: Seaſon it with a Bunch of ſavoury Herbs, ſome Salt, and a Lemon ſtuck with Cloves. It ſerves you to uſe in all your Soops, as well as Ragoos of Fiſh.

GUDGEONS

ARE a ſmall freſh-water Fiſh, and are commonly fry'd, but may be ſtew'd in the following Manner.

To ſtew Gudgeons.

Take of Wine and Water an equal Quantity, and put it over the Fire in a deep Diſh: Put to it a Race of Ginger ſhred, a Nutmeg cut into little Pieces, a large Blade or two of Mace, a little Salt, and a Bundle of Marjoram, Thyme and Parſly: When they have boil'd a little, put in the Gudgeons with ſome Butter, and make them boil a-pace: They will ſoon be enough, and then you muſt pour all the Liquor from them into a Pipkin, which ſet over the Fire with the Spice and Herbs that were in it before: Then boil a Handful of Parſly, with a little Thyme and Fennel, all of them minced together, in the Fiſh-Broth: Next beat the Meat of two middling Crabs, the Carcaſs of a Lobſter, and the Yolks of three Eggs, with a Ladleful of drawn Butter, and ſome of the Fiſh-Broth; put it into the Pipkin, and keep it ſtir-

ring

ring till it thickens, then Diſh the Gudgeons on Sippets, pour the Sauce upon them, and ſo ſerve them up.

GURNETS

ARE a ſmall Sea-fiſh, that we dreſs in different Manners.

To bake Gurnets.

When you have drawn your Gurnets, cut off their Heads; rub a Silver Diſh or a Tart-pan with Butter, ſeaſon'd with Salt, Pepper, a very little Spice and ſavoury Herbs, ſome ſhred Parſly and whole Cives: Lay your Gurnets in the Diſh or Tart-pan, and ſeaſon them above as under; ſprinkle them with melted Butter, drudge them with Bread crumm'd very fine, and ſet them to bake in an Oven or Baking-cover, and while they are baking, prepare a haſh'd Sauce for them as follows: Shred a few Cives, and Parſly, ſome Truffles and Muſhrooms: Take a Sauce-pan with a little Bit of Butter, and ſet it over a Stove. The Butter being melted, put in your haſh'd Cives, Parſly, Truffles and Muſhrooms, ſeaſon it with Pepper and Salt, and wet it with a little Fiſh-broth; ſo leave it to ſimmer over a gentle Fire. When it is enough done, thicken it with a Cray-fiſh Cullis, and pour it into the Diſh in which you intend to ſerve your Gurnets; which muſt be baked till they are of a fine brown Colour; then take them out of the Oven, lay them round the Diſh where is your haſh'd Sauce, and ſerve them for the firſt Courſe.

To broil Gurnets with Anchovie-Sauce.

Having cut off their Heads, dip your Gurnets in melted Butter and Salt; then broil them over a gentle Fire: Make a white Sauce as follows. Put into a Sauce-pan some fresh Butter, a Pinch of Flowers, a whole Leek; let your Seasoning be Salt, Pepper and Nutmeg; wet it with a little Water and Vinegar, put to it a Couple of Anchovies; keep shaking it over the Stove, and when your Gurnets are broil'd and dish'd, pour the Sauce upon them, and serve them warm.

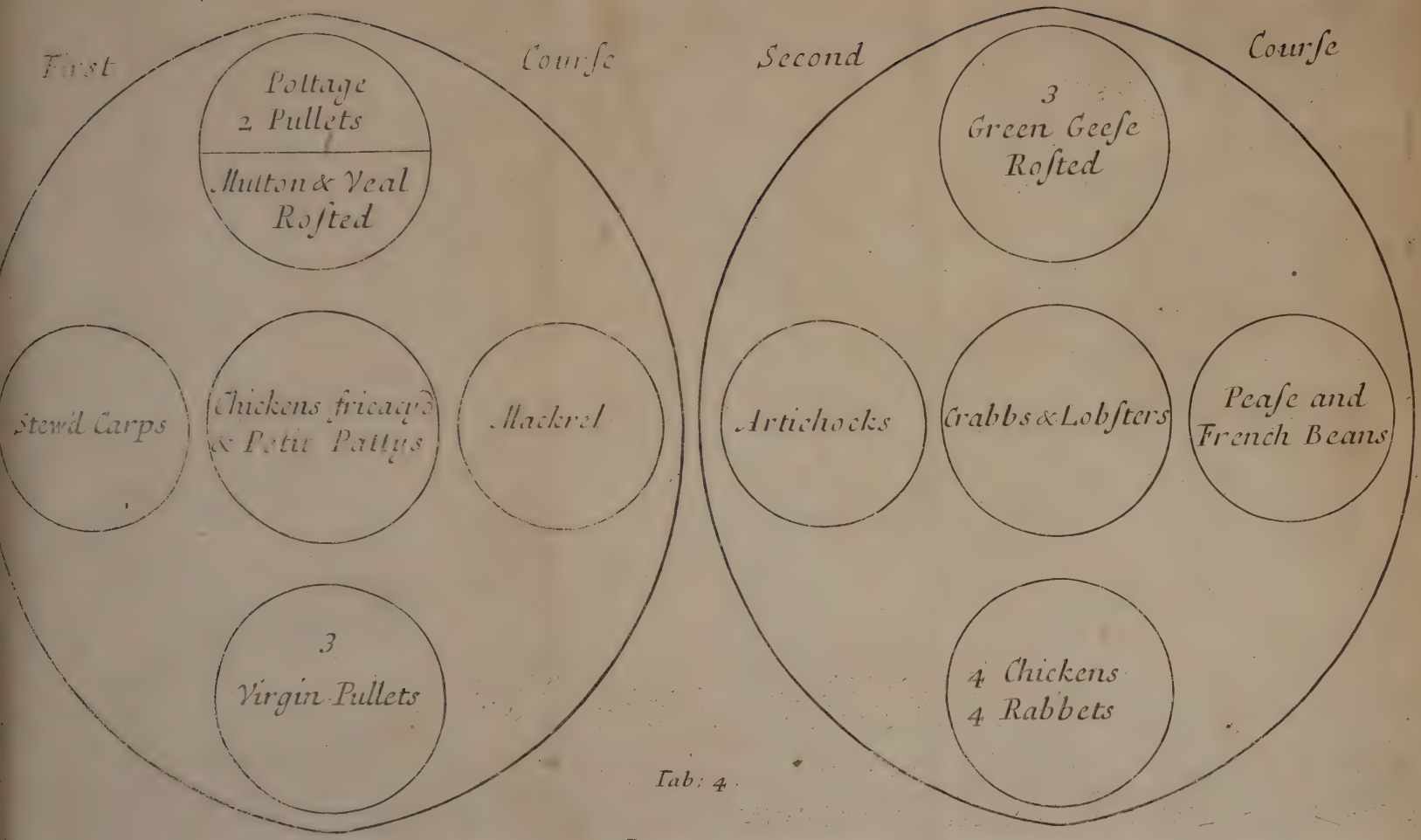
Broil'd Gurnets with Cray-fish Cullis.

Broil the Gurnets as above, and prepare a Sauce as follows: Put into a Sauce-pan a little Butter and a Pinch of Flower: Season it with Salt, Pepper, Nutmeg, and a whole Leek; put to it a little Water and Vinegar, together with a Spoonful of Cray-fish Cullis and some Capers; keep turning it over the Stove; and when the Sauce is ready, dish up your Gurnets and pour it upon them; so serve them for first Course.

H.

To dress HADDOCKS *the* Dutch *Way.*

BEING scal'd and gutted, gash them with a sharp Knife into the Back-bone on both Sides, and throw them into cold Water for an Hour; then boil them in Salt and Water and Vinegar. They will boil in less than half an Hour, but that according to the Bigness; only boil them till they will come from the Bone. Then for your Sauce, take


First Course
Poltage
2 Pullets
Mutton & Veal
Rosted
Stewd Carps
Chickens fricaq's
& Petit Pattys
Mackrel
3
Virgin Pullets
Second Course
3
Green Geese
Rosted
Artichocks
Crabbs & Lobsters
Peaſe and
French Beans
4 Chickens
4 Rabbets

Tab: 4

take Turneps, cut them as ſmall as Yolks of Eggs, and boil them tender in Water and Salt. In *Holland* they boil them with the Fiſh, and they take very little more boiling than they, becauſe they are better than ours; but if you boil *Engliſh* Turneps, you muſt boil them a little before you put in your Fiſh; but you muſt not boil your Turneps ſo tender, as if they were to eat with Beef or Mutton; then drain them from the Liquor, and put two or three Dozen of Turneps, according to the Bigneſs of your Diſh, into a Pound of drawn Butter, and a little fine minced Parſly: So put your Haddocks into your Diſh, and Sippets under them; and pour your Turneps and Sauce over them, throw a little minced Parſly about your Diſh, ſo ſerve it. You may do Whitings or Soles the ſame Way.

To roaſt a HARE.

LARD one Side of it, the other not; then ſpit it, and while it is roaſting baſte it with Cream. Serve it with ſweet Sauce, or a Poivrade.

Another Way.

Take out the Marrow from an Ox-Marrow-Bone, and ſhred it with an Onion, a Shalot or two, Savoury, Thyme and Parſly, all very ſmall: Seaſon this with Salt and Nutmeg; roll it all upon a Piece of Butter, and put the Roll into the Hare's Belly: While it is roaſting, baſte it firſt with Cream, and afterwards with Butter: Let the Sauce be Claret, an Anchovy, a Blade of Mace, and Butter melted very thick: When the Hare is roaſted, take the Pudding out of its Belly; waſh it all over with Butter, and ſerve it.

To haſh a Hare.

Cut the Hare in Pieces, and waſh them with Water and Claret; then ſtrain the Liquor, and the Pieces of Hare: Lay them in a Diſh with the Head, Legs and Shoulders whole; but divide the Chine into ſeveral Pieces, put in ſome of the Liquor in which it was parboiled, adding two or three ſliced Onions, and put the Whole to ſtew over a gentle Fire between two Diſhes till it is very Tender; then put in ſome Nutmeg, Mace, and beaten Pepper; Lay Sippets in the Diſh, and garniſh with Barberries and Lemon.

To pot a Hare.

Waſh it very clean, dry it well with a Cloth, and having cut it into Quarters, ſeaſon it with Salt, Pepper, Nutmeg, Cloves and Mace; then put it into a Pot with a few Bay-Leaves and a Pound of freſh Butter: Set it into an Oven, and when it is baked, take out all the Bones: Pound the Fleſh in a Mortar, pour the Butter from the Gravy, and mix it among the Fleſh; then put it into a glazed Pot, preſs it down cloſe, and cover it an Inch Thick with clarify'd Butter.

To dreſs a Hare the Swiſs *Way.*

Cut it in Quarters and lard them; ſtew them in good Broth ſeaſon'd with Salt, Pepper, Cloves, and a little Wine; when they are ſtew'd, toſs up the Liver and Blood in a Sauce-pan, with a little Flower, mix it all together, put to it a Drop of Vinegar, with ſome Capers and ſtoned Olives. So ſerve it warm.

To

To make a HASH *of Mutton.*

ROAST a Leg of Mutton, take off all the Skin, cut the Fleſh from the Bones, and lay it on a clean Table, with ſome Cives and a little Parſly, a little boil'd Ham, ſome raw Truffles and Muſhrooms: Haſh it all well together, put it into a Sauce-pan, ſeaſon it with Pepper, Salt, and a Slice of Lemon, pour to it ſome Veal-Gravy and ſome Eſſence of Ham, and bind it with a Cullis of Veal and Bacon: Give it two or three Turns over the Stove, and ſerve it warm in Plates or little Diſhes. This Haſh will ſerve you likewiſe to make Petty-Patties.

To make a Haſh of Partridges.

Having pick'd and drawn your Partridges, parboil them, then bard and roaſt them; when they are roaſted take off the Skin, bone them, and lay the Fleſh on a Table, with a little of a Ham of Bacon, ſome Parſly and Cives, raw Truffles and Muſhrooms: Haſh all this together, then put it into a Sauce-pan, ſeaſon it with Pepper, Salt, and a Slice of Lemon, moiſten it with Veal-Gravy, and the Eſſence of a Ham, of each an equal Quantity, and thicken it with a Cullis of Partridges, [which ſee in Letter *C*] give your Haſh two or three Turns over the Stove, ſo ſerve it in Plates or little Diſhes. Make Haſhes of Fowls and Pheaſants in the ſame Manner.

To haſh a Carp.

Scale a Carp, skin it and bone it; haſh the Fleſh, put it into a Sance-pan, and dry it a little over the Fire till it grows white; then lay it again

again on the Table, put to it a few Muſhrooms and Truffles, ſome Cives and Parſly, all ſhred very ſmall, and mix'd well together; Put ſome freſh Butter in a Sauce-pan and ſet it over a Stove; put to it a little Flower and make it brown, then put in your Haſh, give it two or three Turns over the Fire, ſeaſon it with Salt, Pepper, and a Slice of Lemon, moiſten it with good Fiſh-broth, and thicken it with three Spoonfuls of a Cullis of Crayfiſh or other Fiſh. So ſerve it hot for firſt Courſe. We make Haſhes of Salmon and Trouts, as alſo of Barbels and all white Fiſh, in the ſame Manner.

To dreſs freſh HERRINGS.

AFTER having gutted them through the Gills, rub them over with melted Butter, drudge them with very ſmall Crums of Bread, and broil them on a Gridiron. You may ſerve them with a white Sauce, made of freſh Butter, Salt, Pepper, Vinegar and Muſtard. Thoſe that love not Muſtard, may make uſe of a little Flower to thicken the Sauce. We ſerve them likewiſe with a brown Sauce; to which End we brown ſome Butter, and mix with it ſome ſavoury Herbs ſhred very ſmall, ſome Salt, Pepper, Capers, Anchovies, and a Drop of Vinegar, or green Gooſeberries in their Seaſon. Herrings are proper only for firſt Courſe.

To dreſs HOGS *Ears.*

WHEN they are well ſcalded and clean'd, garniſh the Bottom of a Kettle with Bards of Bacon, and Slices of Veal, ſeaſon'd with Salt, Pepper, Nutmeg, Cloves, pounded Coriander-Seed, a Stick of Cinnamon, Bay-Leaves, Baſil, Onions, Slices of Lemon, Parſly and Cives; then lay

lay in your Hogs Ears, ſeaſon them over as under, cover them with Slices of Veal and Bards of Bacon, and put as much Water with a Quart of White Wine as will juſt cover them. Melt a Pound and a half of Hog's Lard, and put to it: Cover the Kettle and let it ſtew over a gentle Fire: When they are enough, ſet them by to cool in the Kettle; then take them out, and drudge ſome of them as you do Hogs Feet, and broil them; ſo ſerve them in Plates or little Diſhes. The reſt of them that you do not drudge, you may cut in little Slices, and toſs them up in a Pan with a little melted Bacon, ſome ſhred Cives and Parſly; then put ſome Gravy to them, ſet them to ſimmer over a gentle Fire; and when they are enough done, take off all the Fat, put to them ſome good Cullis of Veal and Ham, together with a little Muſtard and Vinegar; ſo ſerve them hot in Plates or little Diſhes.

To dreſs a Hog's or Boar's Head.

Sindge it in a clear Fire; then rub it ſoundly with a Piece of Brick to take off all the Hair; after which ſcrape it with a Knife and clean it well. Then bone it, taking out the two Jaw-bones and the Snout; cleave it underneath, ſo as it may hang together by the upper Skin. Lard it with large Lardons ſeaſon'd with Salt, Pepper, pounded Cloves, Coriander-ſeed, Mace, ſome ſhred Cives and Parſly; when you have larded it well, ſeaſon it high with Salt, Pepper, Cloves, Nutmeg, pounded Coriander-ſeed and Mace, Bay-Leaves, Baſil, Marjoram, a little Roſemary, ſome Onion, Parſly, Carots, Parſnips and ſliced Lemon; cover it with good Bards of Bacon, wrap it up in a Napkin, bind it well about with Pack-thread, and put it into a Boiler; fill it with half Wine, half

half Water, and set it to boil over a gentle Fire; when it is enough, set it to cool in the Liquor it was boil'd in, that it may take the Relish of it. When it is cold, take it out of the Napkin, make it very clean, and serve it on a clean Napkin, garnish'd with Parsly. *Note*, That the leaner the Hog's Head is, the better.

I.

To make JELLY *of Harts-Horn. See* Blanc-manger.

TAKE a Pound of Harts-Horn, put it in a clean Pot, with six Quarts of Water, and let it boil over a gentle Fire till it comes to a Jelly; if the Harts-Horn is good, you may boil two Quarts away, so that you will have four Quarts of Jelly; take out a little in a Spoon to cool; when you find it to hang on your Spoon, it is enough: Take care to make it a little stronger in the Summer than the Winter. Boil your Stock off thus the Night before you use it; next Morning take it up and leave the Grounds; but you must remember to strain it from the Harts-Horn when it is hot, then put it into a clean Brass-Dish, cold. If you have four Quarts of it, put to it a Bottle of *Rhenish* Wine, beat up the Whites of eight Eggs to a Froth, and put to it likewise twelve Cloves, two Blades of Mace, as big as your Finger of Cinnamon. These Ingredients being mix'd cold in a well-tinn'd Brass-Dish or little Pot, set your Stock over a clear Fire, stirring it with a clean Ladle, and pour it in as if you were cooling any Thing, to mix the Whites of your Eggs well with your Jelly; so after it has boil'd up two or three Minutes, put to it the Juice of six or eight Lemons. But you must remember when you put in your Wine, to put in half a Pound of Loaf-Sugar; you may sweeten it

or ſharpen it according to you Diſcretion, and the Palate of the Eater. Let it boil up two Minutes after you put in your Lemon-Juice, and when you ſee it finely curl'd and of a pure white Colour, have your Swan-Skin Jelly-Bag hang on a clean Diſh or Sauce-pan; then pour your Jelly ſoftly into it with your Ladle. Put back the firſt Quart or two that runs through into your Jelly-Bag ſoftly, till your Jelly is as clear as Rock-water. If in Winter-time, you had beſt let your Jelly run by the Fire; for in the cold, it will be apt to ſtop in the Running. So you may fit up your Jelly-Glaſſes, or China fit for your Uſe. You may make this Jelly, in Caſe of Neceſſity, of two Gangs of Calves-Feet. In buying of your Harts-Horn, you muſt take Care, becauſe there is a great Cheat in it: For ſome ſcrape Bones inſtead of Harts-Horn, and then it will neither be ſo fine, nor make ſo great a Quantity of Jelly.

K.

KID

IS a Meat little uſed now-a-days at the beſt Tables. It is dreſs'd in the ſame Manner as Lamb, whoſe Fleſh it reſembles, ſave only that 'tis ſomewhat dryer. See in Letter *L.* the different Ways of dreſſing Lamb, and dreſs your Kid accordingly.

L.

LAMB.

To roaſt a Quarter of Lamb.

LARD one half of it, and drudge the other very well with ſmall Crums of Bread; wrap it up in Paper before you lay it down, for fear it ſhould

ſhould burn: When it is almoſt roaſted, drudge, as before, the Part of it that is not larded, with Crums of Bread, adding to them ſome Salt, and Parſley ſhred very ſmall; make a brisk Fire to brown it well, and ſerve it with Juice of Lemon or Orange.

To make a Ragoo of Lamb.

Cut a Quarter of Lamb into four Pieces, lard it, and toſs it up a little in a Sauce-pan to brown it: Then ſtew it in good Broth with Salt, Pepper, Cloves, Muſhrooms, and a Bunch of Herbs. When it is enough, put to it ſome Veal-Cullis, and ſerve it.

Another Ragoo of Lamb.

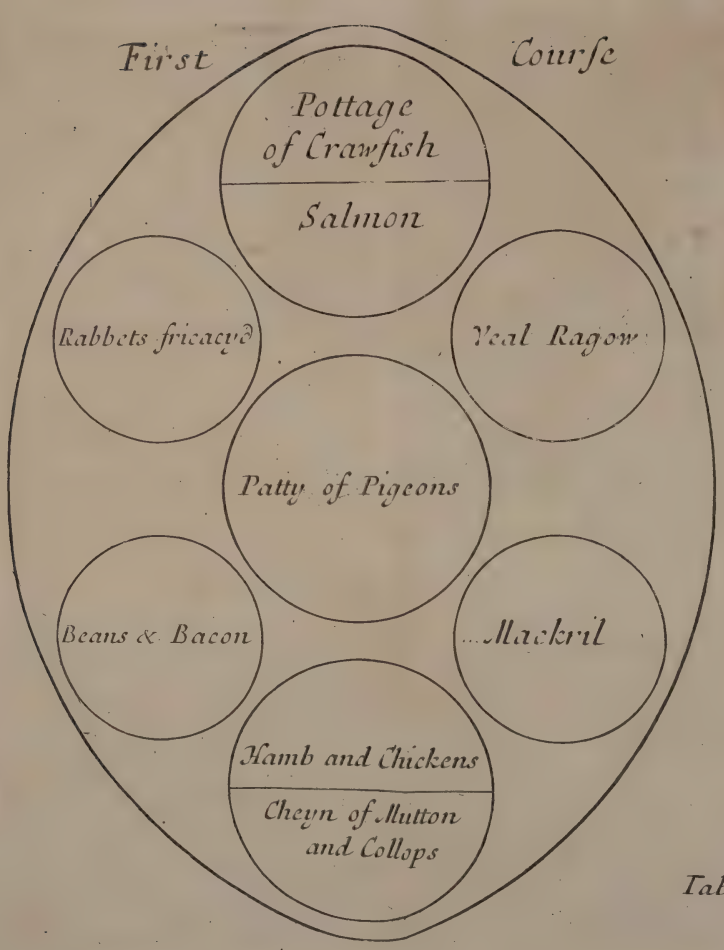
Roaſt a Quarter of Lamb, and when it is near roaſted, drudge it well with Crums of Bread. Put into the Diſh you intend to ſerve it in, a Cullis of Veal with an Anchovie, a few Cives, ſome pounded Pepper, Salt and Juice of Lemon: Heat it a little, lay your Lamb on this Cullis; ſo ſerve it.

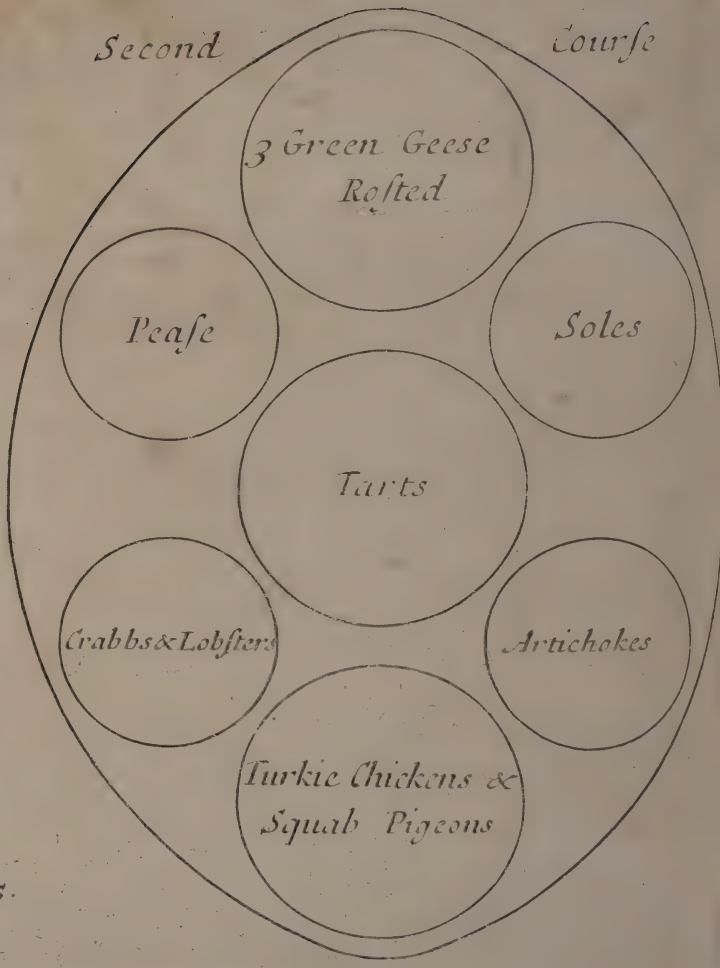
To dreſs Lambs Trotters.

Scald them well and boil them; then take out the Middle Bone, and ſtuff them with a good Farce, dip them in beaten Eggs, drudge them well with crumm'd Bread, and fry them brown: Let your Garniſhing be fry'd Parſly; ſo ſerve them.

LAMPREYS

ARE a Sea-fiſh very like an Eel: They are found likewiſe in ſome Rivers: We eat them either fry'd or broil'd, as follows.


First Course
Pottage of Crawfish
Salmon
Rabbets fricacyd
Veal Ragow
Patty of Pigeons
Beans & Bacon
Mackril
Hamb and Chickens
Cheyn of Mutton and Collops


Second Course
3 Green Geese Rosted
Peaſe
Soles
Tarts
Crabbs & Lobſters
Artichokes
Turkie Chickens & Squab Pigeons

Tab: 5.

To fry Lampreys.

Bleed them and keep the Blood; then wash them in hot Water to take off their Slime, and cut them in Pieces. Fry them in clarify'd Butter, with a little fry'd Flour, White-Wine, Salt, Pepper, Nutmeg, a Bunch of fine Herbs and a Bay-Leaf; fry all this together very well, then put in the Blood, with a few Capers, and serve it hot.

To dress Lampreys with sweet Sauce.

Having slimed and cut them in Pieces, take out the String that runs along their Backs: Toss them up in Butter and a little fry'd Flour till they are brown; then add some red Wine, a little Sugar, Cinnamon, Salt, Pepper, and two or three Slices of Lemon: When they are enough done, put in the Blood, give them a Turn or two more; so dish up your Ragoo and serve it hot.

To make a Lamprey-Pye.

Cleanse them well from the Slime; set by the Blood, and let your Seasoning be Salt, Pepper, Currans, Dates, beaten Cinnamon, candy'd Lemon-peel and Sugar: Then put them into a Pye, when it is bak'd, pour in the Blood and a little White-Wine, and when you serve it, squeeze in the Juice of a small Lemon.

To broil Lampreys.

Having taken off the Slime, cut them in Pieces as you do Eels that you do intend to broil. Melt a Lump of Butter, and put to it some shred Cives, Parsly, and savoury Herbs, with Pepper and Salt;

put your Pieces of Lamprey into the Sauce-pan, and ſtir it all well together: Then take them out, and drudge them with very fine Crums of Bread, and broil them over a gentle Fire. Serve them with a brown Sauce made as follows: Take a little Lump of Butter, put it into the Sauce-pan with a Pinch of Flour, and brown it: Add ſome Cives, Parſly and Muſhrooms, all ſhred very ſmall, a few Capers, and an Anchovie, and ſeaſon the Whole with Pepper and Salt; moiſten it with a little Fiſh-Broth, and thicken it with a Cray-fiſh or other Cullis. Pour this Sauce into the Bottom of your Diſh, lay your Lamprey all round it, and ſerve them hot.

We ſerve it likewiſe with a ſweet Sauce made with Wine or Vinegar, a Lump of Sugar, a ſmall Stick of Cinnamon and a Bay-Leaf, all boil'd together. Then we take out the Cinnamon and Bay-Leaf, pour the Sauce into a Diſh, and lay the broil'd Lamprey round it: So ſerve it warm.

Sometimes we ſerve a broil'd Lamprey with Oil in this Manner. We take ſome Oil and Vinegar, Peper, Salt, a little Muſtard, one Anchovie, a few Capers, and a little Parſly, ſhred very ſmall; we beat all this together in a Porrenger, then pour it into a Saucer, which we place in the Middle of the Diſh, and garniſh it all round with our Lampreys; ſo ſerve it.

At other Times we ſerve our broil'd Lamprey dry, in Plates or little Diſhes.

To roaſt LARKS.

WE never draw our Larks that we intend to roaſt, nor cut off their Feet, but truſs them handſomely on the Back of them. We lard them with ſmall Lardons, or elſe ſplit them on a

wooden Skewer, with a little Bard of Bacon between two. When they are almoſt roaſted, we drudge them with powder'd Salt and very ſmall Crums of Bread; then give them a Turn more on the Spit, and ſerve them with Verjuice, Pepper and Salt, and ſome Juice of Orange, having rubb'd the Diſh with a Shalot. They are likewiſe eaten dry with Salt and Orange.

To dreſs Larks in Ragoo.

Having drawn your Larks, toſs them up in melted Bacon, with an Onion ſtuck with Cloves, and ſuch Ingredients as you have to put to it, as Truffles, Muſhrooms, Capons Livers, *&c.* Toſs it up all together, and if you have no Cullis, powder it with a little Flour: Then moiſten it with good Beef or Veal Gravy: Let it waſte away to the Degree it ought; then beat up an Egg in a little Cream, with ſome ſhred Parſley amongſt it; pour this into your Stew-pan, give it a Turn or two over the Stove to thicken it, and take off the Fat at the ſame Time: Then ſqueeze in ſome Juice of Lemon and ſerve it.

LETTUCE.

To farce Lettuce à la Dame-Simone.

TAKE ſome Cabbage-Lettuce, and but juſt dip them in ſcalding Water to blanch them, then take them out and drain them. Take the Breaſts of a roaſted Capon or Pullet, haſh it with ſome boil'd Ham, and ſome Muſhrooms, a little Parſly and ſome Cives, a little blanch'd Bacon, the Crum of a *French* Roll ſoak'd in Cream, and the Yolks of four or five raw Eggs. Seaſon this with Salt, Pepper, ſavoury Herbs, and Spices: When it is minced very ſmall, pound it all in a Mortar. Next ſqueeze your Lettuce one by one;

then hold them in your Hand by the Stalk, and ſpread them Leaf by Leaf without breaking them, till you come to the little Heart, which you muſt take out, and in the Room of it put ſome of the Farce, and raiſe up all the Leaves one by one over it; then bind it about with a Pack-thread, and continue to farce all the Lettuces in like manner. Next, take two Pounds of a Fillet of Veal, cut it in Slices, and lay them on the Bottom of a Stew-pan, with ſome Bards of Bacon and ſome Slices of Onion; then cover it and ſet it a ſweating over a Stove: When you find it begins to ſtick, put in a little Flour, and ſtir it about with a Spoon over the Stove, that it may brown a little: Moiſten it with half Gravy, half Broth, and ſeaſon it with Salt, Pepper, Cloves, a Bay-Leaf, Baſil, Parſly, and a whole Leek. Place your farc'd Lettuces on the Bottom of a Stew-pan and pour the Braiſe upon them, to ſtew them in it. When they are enough done, if you would ſerve them with a white Sauce, take them out of the Stew-pan, unbind them, drain them well, and put them again into a Stew-pan with a white Cullis, [See the Method of making it in Letter *C*] which muſt be thicker than for a Soop: Set your Lettuces to ſimmer in the Cullis, lay them handſomely in the Diſh, and ſerve them for *Hors-d'Oeuvres* in Plates or little Diſhes.

When we ſerve theſe Lettuces with a brown Sauce, inſtead of the white Cullis, we make Uſe of the Eſſence of a Ham: See how to make it in Letter *G.* Article *Gammon.*

At other Times we ſerve them with a Ragoo of Muſhrooms, or of Truffles. We uſe them likewiſe to garniſh all Sorts of Soops *de Santé*; but then inſtead of ſtewing them *à la Braiſe*, we boil them in good ſtrong Broth.

Laſtly,

Laſtly, we ſometimes fry theſe Lettuces *à la Dame-Simone*, as follows. When they are ſtewed *à la Braiſe*, we take them up, unbind the Packthread, and ſet them a draining; then we beat up three or four Eggs, and dip the Lettuces in them one by one, and drudge them with the Crum of the whiteſt Bread, crumm'd very ſmall; after which we fry them in Hogs Lard till they are very brown, and then ſerve them on a folded Napkin, with fry'd Parſly, for *Hors-d'Oeuvres*. We likewiſe uſe them to garniſh our Diſhes of the firſt Courſe.

To make a Ragoo of Lettuce.

Take the Cabbages of the Lettuce, blanch them in boiling Water, throw them into cold Water, take them out and ſqueeze them well; then ſtew them *à la Braiſe* as above. When they are ſtew'd, ſet them a draining, cut them in Dice, and ſet them to ſimmer in ſome Eſſence of Ham and a clear Cullis. We ſerve theſe Lettuces under a Leg of Mutton, or with Partridges, Chickens, Pullets, Ducks *à la Braiſe*, *&c.* in the ſame Manner as we do other Ragoos of Legumes.

Beſides, we have another Way of making this Ragoo. Inſtead of ſtewing the Lettuce *à la Braiſe*, when they are blanch'd and ſqueez'd dry, we cut them in Dice, and put them into a Sauce-pan, to ſimmer in Veal-Gravy, and when we are ready to ſerve, we pour on them ſome Cullis, and the Eſſence of a Ham, and uſe them as above for our Diſhes of the firſt Courſe.

To ſtew Cabbage-Lettuce.

Let your Cabbage-Lettuce be clean waſh'd in ſeveral Waters; take twelve for a Plate, boil them up in a Braſs-Diſh of boiling Water, half an

Hour; then take them up with a Skimmer, and throw them into cold Water, squeeze the Water from them one by one, with you Hand, and place them into a little Sauce-pan; put to them a Quarter of a Pound of Butter, mix'd with a Quarter of a Spoonful of Flour, a Blade of Mace, a Bit of Bacon as big as your Thumb, stuck with six Cloves, put to them as much Veal-Broth as covers them quite; a little Pepper and Salt; put them over a clear Fire an Hour before you use them, or more, according to the Oldness of your Lettuce; for your Summer-Lettuce will not take half the Boiling that Winter-Lettuce will do; when your Broth is boil'd down as thick as a Cream about your Lettuce, pour over it a little drawn Butter, and shake your Sauce-pan till it leers together like a Fricassy, but toss it not for fear of breaking your Lettuce: Then slide it all out at once into your Plate or little Dish, throwing out the Bit of Bacon and Blade of Mace. Let your Garnishing be some Toasts of Bread, or fry'd Bread about three Inches long, and two Inches broad each. This is proper for a Plate or little Dish for Supper, or to put under boil'd Chickens for Dinner; then you may add to it a little Cream, and the Yolk of an Egg, just as you serve it. So serve it.

You may stew Celery or Endive the same Way.

LIVERS.

To dress Livers in Cauls.

TAKE the Livers of any tame Fowls, as Turkeys, Geese, Capons, Pullets, *&c.* Take the leanest and mince them with blanch'd Bacon and Marrow, some Truffles, Mushrooms and Veal-Sweetbreads, a few Leeks, a little Parsley, and the Lean

of

of a boil'd Ham of Bacon; mince all this very ſmall and bind it with the Yolk of Eggs. Cut a Calf's or Sheep's Caul in Pieces, according to the Bigneſs of your Livers, ſo as that you may roul them in it. Lay ſome of this Farce on the cut Caul, and a fat Liver upon it; then ſome more of the Farce, then another Liver, till you have laid the Whole on the Caul. Then lay the Caul with theſe Livers, that you have thus order'd on a Sheet of Paper, to fry it in melted Bacon; or elſe put them into a Paſty-pan, and bake them in the Oven. When they are enough, let the Fat drain away from them, lay them in a Diſh, pour ſome warm Gravy on them, ſeaſon'd with a little Pepper and Salt, ſqueeze in ſome Juice of Orange, and ſerve them hot.

To dreſs a Calf's Liver in a Caul.

Take the whiteſt Calf's Liver you can get; take off the under Skins, and ſhred the Liver very ſmall, and with it a Rogoo of Muſhrooms and Truffles and a little Parſly: Roaſt two Onions in hot Embers, and then pull off the outmoſt Coats: Pound a Dozen Coriander-Seeds and half a Dozen Cloves, and put the Onions to them: When they are pounded together, take them out of the Mortar, and mix them with the Calf's Liver. Beat up the Yolks of eight new-laid Eggs in a Sauce-pan with half a Pint of Milk and a Pint of Cream; make it boil over a Stove, and take care that it do not curdle. Take a Pound of Sewet, ſhred it as ſmall as poſſible, half melt it in a Sauce-pan, and pour it into your Cream; then put to it your haſh'd Liver, and mix it all well together, ſeaſoning it with Salt, Pepper, and ſavoury Herbs. Take a Stew-pan and ſpread a Caul within it, but ſo that it may come four Inches all round over the Edges

of it. When your Farce is cold, put it into the pan, where you have laid your Caul, form it into the Figure of a Calf's Liver, and fold it up in the ſame Caul: Then turn it upſide down in a Paſty-pan or Silver-Diſh, rub it with a beaten Egg, drudge it with Crums of Bread very ſmall and bake it in an Oven: Take care that it be of a fine brown Colour; ſo ſerve it hot for the firſt Courſe.

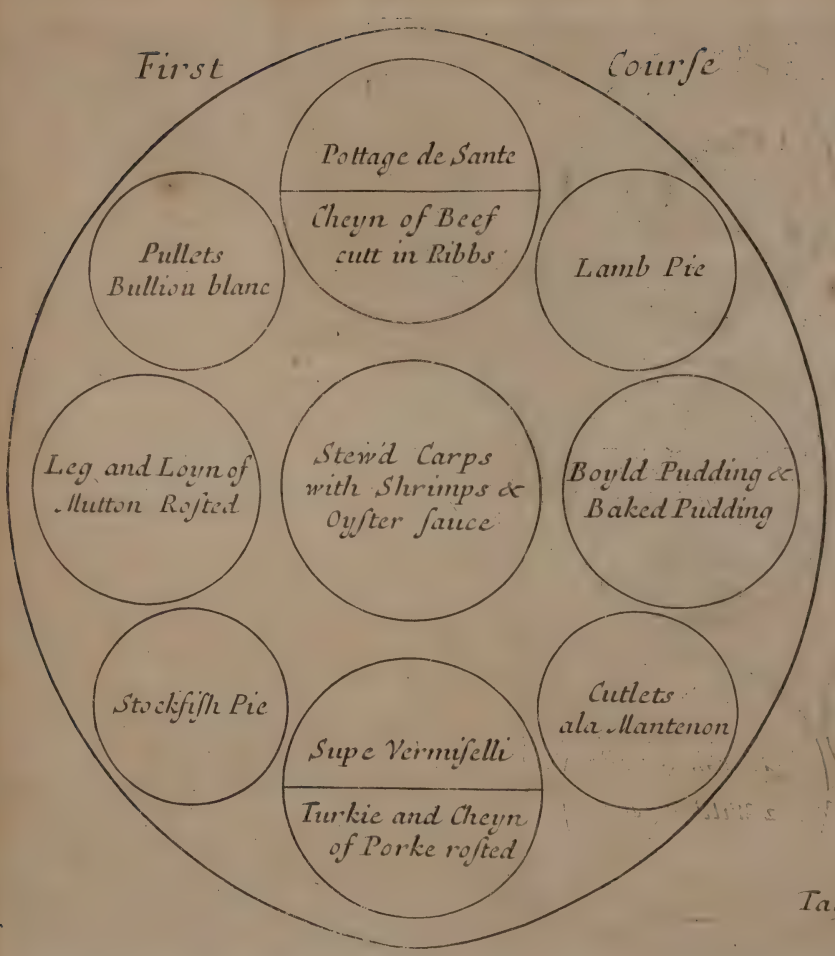
To dreſs a Calf's Liver à la Braiſe.

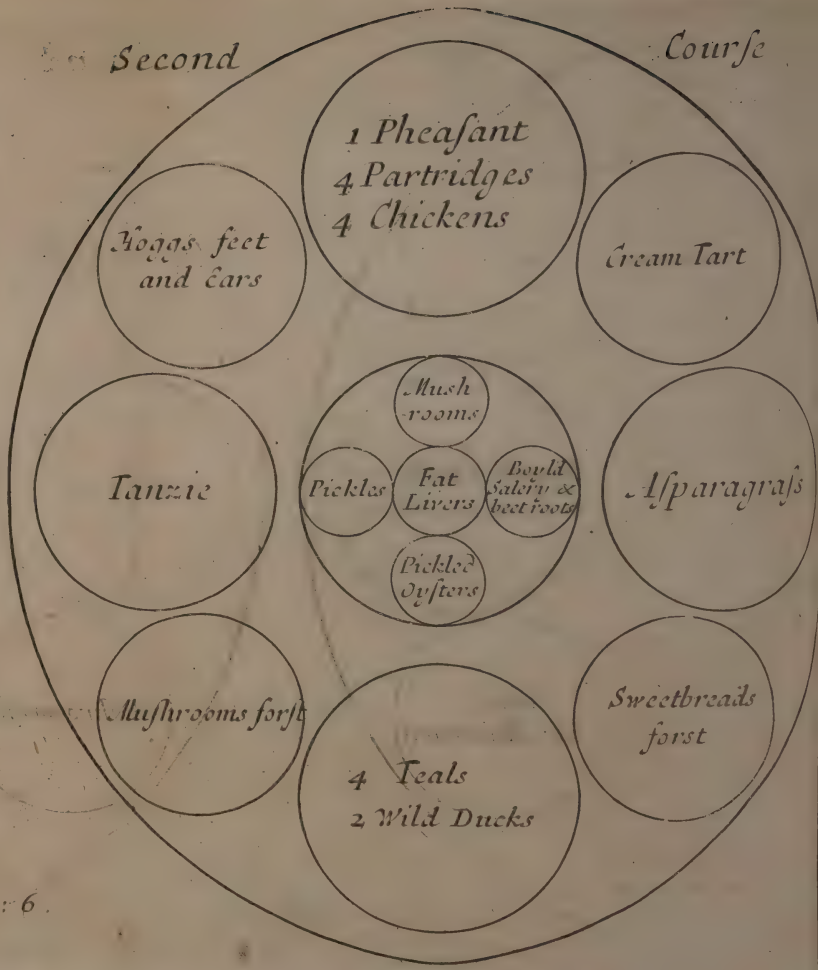
Lard it with large high-ſeaſon'd Lardons. Take a ſmall Pot of the Size of your Liver; garniſh it with Bards of Bacon and Slices of Beef, cut thin and ſeaſon'd with Salt, Pepper, Spices, and ſavoury Herbs, ſlic'd Onion, Carots and Parſnips, ſome ſhred Parſly, and a whole Leek: Put your Liver into the Pot, and ſeaſon and cover it above as beneath. Cover your Pot, and put Fire over and under it. Make a Ragoo with Veal-Sweetbreads, Cocks-combs, Muſhrooms, Artichoke-Bottoms, or Aſparagus-Tops, according to the Seaſon; toſs it up in a Sauce-pan with melted Bacon; when it is ready, take off the Fat very clean, and thicken it with a good Cullis of Veal and Ham. When your Calf's Liver is enough done, take it out of the Pot, lay it in a Diſh, pour your Ragoo upon it, and ſerve it hot for firſt Courſe.

At other Times we ſerve this Calf's Liver dreſs'd *à la Braiſe*, with a haſh'd Sauce, or with a Ragoo of Succory or of Cucumbers, or with ſlic'd Ham as follows.

Cut ſome thin Slices of a Ham of Bacon and lay them on the Bottom of a Stew-pan; cover it, and ſet your Ham a ſweating: When it begins to ſtick, moiſten it with Gravy, let it boil a little, and thicken it with a Cullis of Partridges, or with an ordinary Cullis. When your Calf's Liver is

ſtew'd


First Course
Pottage de Sante
Cheyn of Beef cutt in Ribbs
Pullets Bullion blanc
Lamb Pie
Leg and Loyn of Mutton Rosted
Stew'd Carps with Shrimps & Oyster sauce
Boyld Pudding & Baked Pudding
Stockfish Pie
Supe Vermiselli
Turkie and Cheyn of Porke rosted
Cutlets ala Mantenon


Second Course
1 Pheasant
4 Partridges
4 Chickens
Hoggs feet and Ears
Cream Tart
Mush rooms
Tanzie
Pickles
Fat Livers
Boyld Saleiry & beet roots
Pickled Oysters
Asparagrass
Mushrooms forst
4 Teals
2 Wild Ducks
Sweetbreads forst

Tab: 6.

ſtew'd *à la Braiſe*, as before, lay it into your Saingaraz, and pour it on your Liver; ſo ſerve it hot.

To roaſt a Calf's Liver.

Take a Calf's Liver, lard it with ſmall Lardons; faſten it to the Spit, and roaſt it at a gentle Fire: When it is roaſted, ſerve it with a Poivrade, or with good Gravy.

To make Puddings of a Calf's Liver.

Cut ſome of the Liver into ſmall Dice, and mince the reſt with Hog's Fat, a third Part as much as Liver. Seaſon with Salt, Pepper, grated Nutmeg, Cloves and Cinnamon pounded, ſhred Cives and ſavoury Herbs. Mix the Whole with half a Dozen Yolks of Eggs, and a Quart, or more, of Cream, as you ſhall ſee Occaſion: Put this into Guts, as you do Marrow-Puddings; boil them in White-Wine with Salt and Bay-Leaves over a gentle Fire, and let them cool in the Liquor. Broil them, and ſerve them up hot.

To dreſs Livers with Muſhrooms.

Take the Livers of tame Fowls, and after having cut off the Galls, take a Tart-pan, cover the Bottom with Bards of Bacon, and lay the Livers upon them; ſeaſon them, then cover them with other Bards, and ſet them to bake in the Oven, taking care that they dry not too much; take ſome Muſhrooms, pick and waſh them well; dry them over the Stove, then lay them in a Diſh with a little Bacon and a Drop of Vinegar: Toſs up by themſelves ſome Slices of a Ham with a little Flour and a Bunch of Herbs, in melted Bacon; then add to it ſome Veal-Gravy that has no Salt

in

in it; and boil the Livers and the Mushrooms after they are well drain'd, all in the same Sauce. Take off all the Fat, and serve it warm.

To roast LOBSTERS.

RUN a small Bird-Spit through the Lobster's Belly, then tie them fast to the Spit with Pack-thread, and when they crackle, they are enough: Lay a whole one, the largest of all, in the Middle of the Dish; butter the rest in the Shells, as in the following Receipt, with Pepper, Lemon, and an Anchovie dissolv'd in White-Wine: Mix the Whole together, and serve them up with Lemon and Oysters.

To butter Lobsters.

Having taken out the Meat, mince it small, and set it to stew gently in a Sauce-pan over a Stove, with White-Wine, Salt, and a Blade of Mace: When it is very hot, put to it some Butter and Crums of Bread. Warm the Shells before the Fire, fill them with the Meat, and so serve them up.

To roast Lobsters alive.

Having tied them fast on the Spit, baste them with Salt and Water till they look red, and then with Butter and Salt. Let the Sauce be Anchovies dissolved in White-Wine, a little Pepper, and the Juice of a Lemon.

To broil Lobsters.

First broil them, then lay them on the Grid-iron; baste them either with Butter alone, or mix'd

mix'd with Vinegar : Let them broil leiſurely, and when you think they are enough, ſerve them up with Butter and Vinegar beat thick, to which put ſome grated Nutmeg and ſlic'd Lemon.

M.

To dreſs MACKAREL.

AFTER having gutted them, either ſlit or gaſh them along the Back, and then lay them a while in Salt and Oil, Pepper and Fennel; wrap them up in the ſame Fennel and broil them. Let your Sauce be clarify'd Butter, ſavoury Herbs haſh'd very ſmall, Nutmeg, Salt, Fennel, Gooſberries, Capers, and a Drop of Vinegar. At another Time, when they are broil'd, ſerve them with fry'd Parſly, clarify'd Butter, Salt, Pepper, and a Drop of Vinegar.

We likewiſe ſerve them in Soop, after having for that Purpoſe fry'd them in clarify'd Butter, and then made them ſimmer in good Broth either of Fiſh or Herbs: Let your Garniſhing be a Ragoo of Muſhrooms and ſome Capers.

MARINADE

IS a Sort of Sauce or Pickle, in which we ſteep certain Things, whoſe Taſte we would heighten, and render more agreeable to the Palate: We marinade many Sorts of Things, either to garniſh other Diſhes, or to make Diſhes of them. We garniſh our Fricaſſes of Chickens with marinated Chickens: A Marinade of Veal ſerves us to garniſh a farced Breaſt of Veal, or a Loin of Veal roaſted: In like manner of Pigeons, Partridges, *&c.* which we likewiſe ſerve for Diſhes of the firſt Courſe.

To

To make a Marinade of Chickens.

Cut your Chickens in Quarters, and lay them to marinate for three Hours in Juice of Lemon, and Verjuice or Vinegar, Salt, Pepper, Cloves, Cives and Bay-Leaves. Then make a Batter with Flour, Salt, Water, one or two Eggs, and some melted Butter; and having well beaten all this together, drain your Chickens well and dry them with a clean Napkin, dip them in Butter, and fry them in Hogs Lard: When they are come to a good Colour, lay them in a Dish with fry'd Parsly, and serve them for the first Course, or *Hors-d'Oeuvres*; or use them for Garnishings.

Note, We sometimes drudge them well with Flour, instead of dipping them in Batter; but then the Hogs Lard must be very hot, before you put them into the Pan.

To marinate Pigeons and Partridges.

We marinate Pigeons and Partidges just as we do Chickens, except that we only slit the Pigeons down the Back, and cut the Partridges in two. We fry and use them likewise in the same Manner.

To marinate Veal-Cutlets.

Cut your Cutlets as for broiling; steep them for two or three Hours in Vinegar, and a little of the Fat of Broth, season'd with Pepper, Salt, some whole Cloves, Slices of Onion and Lemon, Bay-Leaves, Parsly, and one whole Leek; then drain them well, wipe them with a linen Cloth, dip them in Batter made as above, or else drudge them well with Flour; fry them and use them as you do your marinated Chickens.

To

To marinate Fiſh.

We likewiſe marinate Fiſh in the ſame Manner; then we drudge them with Flour, fry them in clarify'd Butter, and ſerve them with fry'd Parſly; or with the following Sauce. Toſs up in clarify'd Butter, ſome Slices of Lemon or Orange, together with ſome Cives, Salt, Pepper, Nutmeg and Vinegar, and pour it on your Fiſh, ſuch as Soles, Plaice, *&c.* So ſerve them.

MARROW.

To make Marrow-Paſties.

SHRED the Marrow and ſome Apples together, and put a little Sugar to them; put them into Puff-paſte, and fry them in a Pan with freſh Butter, and ſerve them up to the Table with a little white Sugar ſtrew'd on them. Your Butter that you fry them in muſt be clarify'd, elſe they will not be good.

To make a Marrow Tart.

Take the Yolks of hard Eggs, and mince them with Pippins, and the Marrow cut in ſmall Dice; then take ſome Sugar, Cinnamon, Cordicitron and Orange-peel minc'd very ſmall, and a little Salt: Mix all this together, ſqueeze in the Juice of a Lemon, and fill up your Tart Patty-pans with it.

To make Roſa Solis *of Marrow.*

Cut the Marrow in little Dice, and mince it very ſmall together, with as much of a Pippin, as you have Marrow, and half that Quantity of the

the Yolks of hard boil'd Eggs; mince likewiſe ſome Cordicitron, and the Rind of half a Lemon, very ſmall; add to this ſome Sugar, Salt, a little Milk or Cream, and Nutmeg. Mix all together, and you may make Tarts, Petty-patties, or Roſa Solis of it, according as your preſent Uſe requires.

To make a MATELOTTE *of Fiſh.*

TAKE a Carp, an Eel, ſome Tench, Pike, Barbel, in ſhort, what Fiſh you can get, and judge proper for your Purpoſe. After having gutted and ſcaled them, cut them in Pieces, lay them in a Stew-pan with ſome Truffles and Muſhrooms, an Onion ſtuck with Cloves, ſome Cives and Parſly, Bay-Leaves, and a little Baſil: Seaſon this with Salt and Pepper, put to it ſome White Wine, a little Fiſh-broth, or Juice of Onion, but juſt enough to cover the Fiſh: Then ſet it over a quick Fire, and when the *Court-Bouillon* is half waſted away, put ſome Butter, more or leſs according to the Quantity of your Fiſh, into a Sauce-pan, and brown in it a little Flower; then empty the Liquor of your Matelotte into that Sauce-pan, mix your Brown and that well together, and pour the Whole back again into your Matelotte, and keep it ſtewing till 'tis enough done. Then put to it ſome Cray-fiſh or other meagre Cullis, lay it handſomely in a Diſh, and ſerve it warm for firſt Courſe.

To make MILK *of Almonds.*

TAKE a Pound and a half of ſweet Almonds with twelve bitter Almonds; blanch and pound them in a Mortar, ſprinkling them from Time to Time with Milk for fear they turn: When they

they are well pounded, take three Pints of Milk, make it lukewarm, mix your Almonds well with it, and ſtrain it through a Sieve as much as you can: Then pour your Almond-Milk into a Sauce-pan, put to it a ſtick of Cinnamon, ſet it over a Stove, make it boil to a Cream, keeping continually ſtirring it with a Spoon; when it begins to thicken, ſweeten it with Sugar and add a little Salt. When you are going to ſerve, lay in the Diſh in which you intend to ſerve it, ſome ſmall Cruſts of Bread, no bigger than a Six-penny Piece, pour your Almond-Milk upon them and ſerve it hot. This is generally ſerv'd only for Collations; but when we would ſerve it at Meals we make it quite differently as follows.

When your Almonds are pounded, take a Pint of Milk, and a Pint of Cream, boil them together in a Sauce-pan with a Stick of Cinnamon, a Zeſt or two of Lemon, a little Salt, and ſome Sugar; mix your Almonds well with it, and ſtrain the Whole through a Sieve, with ſix new-laid Eggs: Then kindle a Stove and put over a Sauce-pan full of Water: When it begins to boil, lay over it the Diſh you intend to ſerve it in: Let the Diſh be bigger than the Sauce-pan, for fear the Water ſhould boil in; pour your Almond-Milk into the Diſh, which you then cover with the Lid of a Tart-pan, of a convenient Size, and put live Coals upon it: Lift up the Cover from Time to Time, to ſee that it be not done too much; and when it is grown thick, take off the Sauce-pan, ſet it by to cool, and ſerve it cold in Plates or little Diſhes.

MORILS

ARE not a Plant, but rather an Excrement of the Earth that grows in Woods: We find them generally in the Months of *March* and *April*, when

when they grow at the Foot of Trees. We use them in most of our Ragoos, Patties, *&c.* as also in particular Dishes; but seeing they are only a Sort of red Mushroom, we shall treat of them under that Article, to which we refer the Reader.

MULLETS

ARE a certain Fish, of which there are two Sorts; the Sea-Mullet, and the River-Mullet; they are both of them equally good, and dress'd as follows.

To broil Mullets.

After having scal'd and gutted them, we cut Gashes in the Sides of them; dip them in melted Butter, and then broil them. We make a Sauce with clarify'd Butter, fry'd Flower, Capers, Slices of Lemon, a Faggot of Herbs, Pepper, Salt, Nutmeg, and Verjuice or Juice of Orange.

To fry Mullets.

Having prepared them as above, fry them in clarify'd Butter: Let your Sauce be some of the same Butter in which they were fry'd, with Anchovies, Capers, Juice of Orange and Nutmeg. Rub the Dish with a Shalot, or a Clove of Garlick.

You may likewise put them in a Pie, as you do several other Fish.

To boil Mullets.

Boil the Fish, but lay by the Roes and Livers; when the Fish is boil'd, pour away most Part of the Water, and put into the rest a Pint of Claret,

ſome Salt and Vinegar, and two ſliced Onions, with a Bundle of Winter-Savoury, Marjoram and Thyme, ſliced Nutmeg, broken Mace and the Juice of a Lemon: Boil all theſe well together, then put in the Fiſh, and when you judge that it taſtes ſtrong of the Ingredients, put in three or four Anchovies, and ſerve it up with ſtew'd Oyſters.

MUSCLES.

To make a Ragoo of Muſcles.

HAving waſh'd and ſcrap'd them very clean, toſs them up in a Sauce-pan with freſh Butter, ſeaſon'd with Salt, Pepper, Parſly, Cives, the Chippings of Bread and a little Vinegar; ſo ſerve them warm.

A Ragoo of Muſcles with white Sauce.

Take the Muſcles out of their Shells, toſs them up in a Sauce-pan with freſh Butter, Parſly and ſavoury Herbs ſhred very ſmall; ſeaſon'd with Salt, Pepper and Nutmeg: When the Liquor of the Muſcles is waſted away, put in ſome Yolks of Eggs with Verjuice, or Juice of Lemon; ſo ſerve them.

A Ragoo of Muſcles with brown Sauce is made in the ſame Manner, except that we then put in no Eggs: We toſs Muſcles up in a Brown; that is to ſay, with a little Butter and Flower.

MUSHROOMS *and* MORILS

Are not, properly ſpeaking, of the vegetable Kind, but rather an Excreſcence of the Earth, engender'd of certain putrid Moiſtures, but of a hot as well as humid Quality. They are of a

general Uſe in Ragoos, and in many Soops, and we make beſides particular Diſhes of them; it behoves therefore to have always a good Proviſion of them. The particular Ways of dreſſing them are as follows.

To force Muſhrooms.

Stew the tender Roots of them, then take them up and drain them, mince them very ſmall, add to them Butter and grated Bread on them, and bake them on a Petit, You may garniſh either a Fricaſſee or Ragoo with them.

To fry Muſhrooms.

Toſs them up in a Sauce-pan, in a little Broth, either of Fiſh, Fleſh, or Peaſe, only to deaden them: Then ſtrew them over with Salt, a little Pepper and Flower, and fry them in Hogs Lard or Butter; ſo ſerve them with fry'd Parſly: Or you may uſe them for Garniſhing.

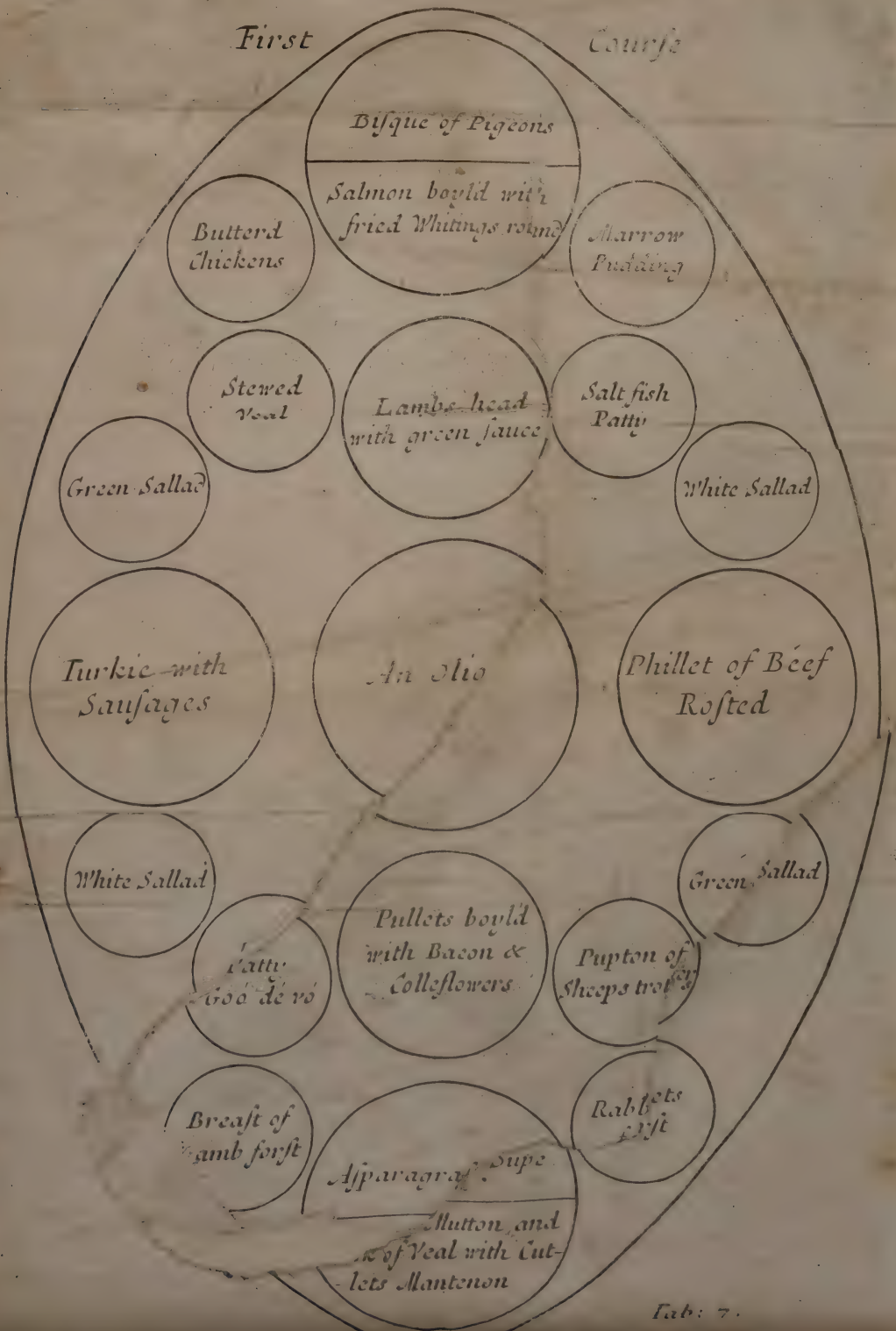
To make a Ragoo of Muſhrooms.

Cut them in Slices, and toſs them up in melted Bacon or Butter, ſeaſon'd with Salt, Pepper, and ſhred Parſly: Moiſten them with ſome Fiſh-broth, or good Fleſh-gravy, thicken them with a Cullis either meagre or of Fleſh, and ſerve them.

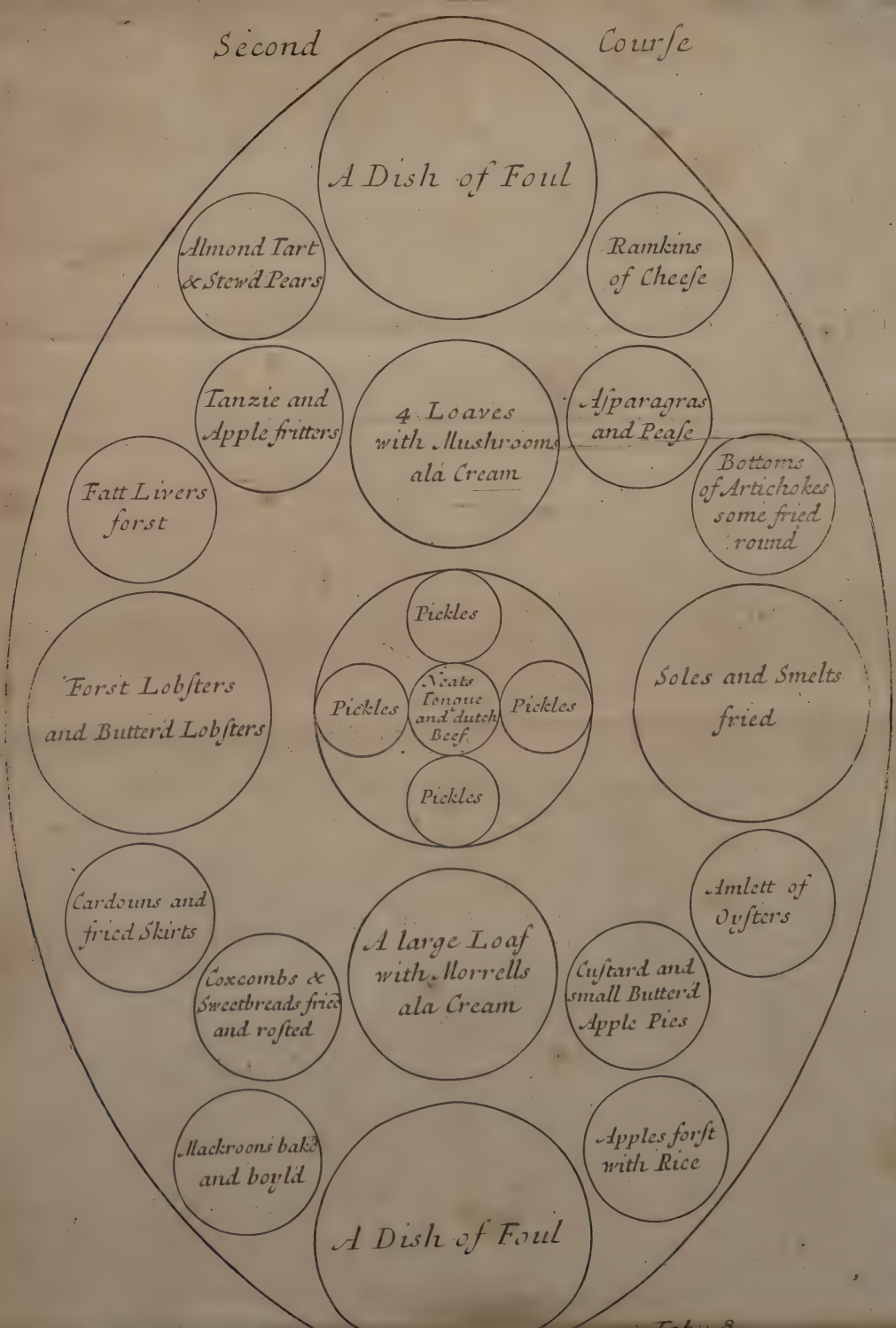
To dreſs Muſhrooms with Cream.

Cut your Muſhrooms in Pieces, and toſs them up over a brisk Fire in Butter ſeaſon'd with Salt, Nutmeg, and a Bunch of Herbs. When they are done enough, and moſt of the Butter is waſted away, put to them ſome ſweet Cream, and ſerve them.

To


First Course
Bisque of Pigeons
Salmon boyld with fried Whitings round
Butterd Chickens
Marrow Pudding
Stewed Veal
Lambs head with green sauce
Salt fish Patty
Green Sallad
White Sallad
Turkie with Sausages
An Olio
Phillet of Beef Rosted
White Sallad
Green Sallad
Patty Goo de ro
Pullets boyld with Bacon & Colleflowers
Pupton of Sheeps trotters
Breast of Lamb forst
Rabbets Frist
Asparagras Supe
Mutton and of Veal with Cutlets Mantenon

Tab: 7.


Second Course
A Dish of Foul
Almond Tart & Stewd Pears
Ramkins of Cheese
Tanzie and Apple fritters
4 Loaves with Mushrooms ala Cream
Asparagras and Pease
Fatt Livers forst
Bottoms of Artichokes some fried round
Pickles
Pickles
Neats Tongue and dutch Beef
Pickles
Pickles
Forst Lobsters and Butterd Lobsters
Soles and Smelts fried
Cardouns and fried Skirts
Amlett of Oysters
Coxcombs & Sweetbreads fried and rosted
A large Loaf with Morrells ala Cream
Custard and small Butterd Apple Pies
Mackroons bak3 and boyld
Apples forst with Rice
A Dish of Foul

To bake Mushrooms.

Put your Mushrooms in a Tart-pan with Bacon or Butter, some Parsly shred very small, some whole Cives, season'd with Salt, Pepper, and Nutmeg; bake them in an Oven till they are very brown, then serve them hot.

To farce Mushrooms.

Take some whole Mushrooms, pick them well, and take of the Stalks. Then make a Farce with the Breast of a Pullet, or with Veal, Beef-Marrow, Bacon, the Crum of a *French* Roll soak'd in Cream, and the Yolks of two Eggs; season this with Salt, Pepper and Nutmeg, and farce your Mushrooms with it; when they are farced, put them into a Tart-pan and bake them in the Oven; when they are enough, lay them in a Dish, and serve them with some good Beef-Gravy well seasoned under them. If it be on fasting Days, let your Farce be made of the Flesh of Fish, bake them in the same Manner, and serve them for first Course with some Juice of Mushrooms under them; which make as follows.

To make Juice or Gravy of Mushrooms.

After having well clean'd your Mushrooms, put them into a Stew-pan, with a Morsel, either of Bacon or Butter, according as you design it either for Fish or Flesh-Days, and brown them over the Stove till they begin to stick to the Bottom of the Pan; when they are very brown, put in a little Flower, and brown that likewise with them. Then put to them some Broth, either of Fish or Flesh, and make it boil a Minute or two and no

more. Then take it off the Fire, and having ſtrain'd the Liquor into a Pan, and ſeaſon'd it with Lemon and Salt, ſet it by to uſe as you ſhall have Occaſion. The Muſhrooms themſelves will ſerve you, either cut in Pieces or Whole, for your Soops, or for Plates or little Diſhes, to be ſerv'd at the firſt Courſe.

To pickle Muſhrooms.

Peel them, and lay them a ſoaking in fair Water: Heat ſome more Water in a Pot, put in your Muſhrooms, with a Fagot of Bay-Leaves, Cives and Marjoram, and boil them for a Minute; then take them out and drain them well: When they are cold, put them into an earthen Pan with ſome Cloves, Pepper, Onion, Salt, Bay-Leaves, and good Vinegar, and keep them cloſe ſtopt. Purſlain, Samphire, and *French* Beans are pickled in the like Manner as Muſhrooms.

To keep Muſhrooms all the Year.

When they are pick'd, throw them into boiling Water, and give them one Boil; then lay them to drain and cool on a Hurdle: When they are cold, put them into an earthen Pot, with ſome young Onions, Bay-Leaves, Baſil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon. Make a Pickle with Water and Salt, let it ſtand a Couple of Hours, then pour it into your Pot and let it cover your Muſhrooms: Pour in likewiſe ſome clarify'd Butter, cover the Pot very cloſe, and ſet it in a cool Place. When you would uſe any of them, lay them a watering in ſeveral Waters, either lukewarm or cold, till the Salt is all out of them: Then uſe them for all Sorts of Uſes, as you do when they are newly gather'd.

To

To fry Morils.

Cut them in long Slices, and boil them in a little Broth over a gentle Fire. When the Broth is waſted away, drudge them with Flower, and fry them in Hogs Lard. Make your Sauce with what remains of the Broth, ſeaſon'd with Salt and Nutmeg; ſerve it under your Morils, with ſome Mutton-Gravy.

To make a Ragoo of Morils.

Cut them long-ways, as above; waſh them in ſeveral Waters, drain them well, toſs them up in a Sauce-pan with a little melted Bacon, a little ſhred Parſly, a Bunch of Herbs, moiſten them with Veal-Gravy and Eſſence of Ham, of each an equal Quantity, and let them ſimmer in it over a gentle Fire. When they are done enough, thicken them with a Cullis, ſeaſon'd with Salt and Pepper: So ſerve them hot in Plates or little Diſhes.

To farce Morils.

Take ſome middle-ſiz'd Morils, and cut out the Stalks; lay them a ſoaking in Water to take out the Grit. Make a Farce with the Breaſt of Fowl, a little of a boil'd Ham, ſome Muſhrooms, ſome ſhred Cives and Parſly, a little blanched Bacon, and Beef-Sewet, the Yolks of two Eggs, and the Crum of a *French* Roll ſoak'd in Cream; Haſh all this together, pound it in a Mortar, and ſtuff your Morils with it, on the Side of the Stalk. Then take a Tart-pan or a Silver Diſh, garniſh the Bottom of it with Bards of Bacon, and thin Slices of Veal ſeaſoned with Salt, Pepper, ſavoury Herbs, Spice of all Sorts, and ſliced Onion;

Lay in your farced Morils, cover them with Slices of Veal, and Bards of Bacon, seasoned as before, and put them to bake in the Oven, or else in a Baking-Cover, with Fire over and under them. When they are ready, take them out, and lay them one by one in a Dish to drain. Put into another Dish some Essence of Ham, and lay your Morils over it; so serve them.

MUTTON.

To farce a Leg of Mutton.

ROAST a Leg of Mutton, take off all the Flesh, but leave the Bones sticking to one another. Pick out all the Fat from the Flesh, and hash the Flesh with blanch'd Bacon, a little Sewet or Beef-Marrow, savoury Herbs, Cives, and Parsly, the Crum of a *French* Roll soak'd in Cream, and the Yolks of three or four Eggs. When all this is well hash'd, season it and pound it in a Mortar; put the Bone in the Dish you intend to serve it in, and lay it so that the Knuckle Bone may appear; then lay one half of the Farce all round it; make a Hollow in it, in the Shape of a Leg of Mutton; dip your Hands in beaten Eggs that nothing may stick to them: Fill up the Hollow with a Ragoo well season'd and toss'd up, of all Sorts of Garnishings, as Truffles, Morils, Artichoke-bottoms, Sweetbreads, *&c.* and cover it with the rest of the Farce, fashioning it likewise in the Form of a Leg of Mutton; strew it thick over with Crums of Bread, and put it into the Oven to colour it; when it is of a fine Brown, draw it out of the Oven; take clean off all the Fat that is round the Dish; make a little Aperture in the upper Part of it, and pour in some good Cullis; then close up the Hole, and serve it hot for the first Course.

Another

Another way of farcing a Leg of Mutton.

Take a raw Leg of Mutton and bone it as before, then take a Slice or two of Veal, and as many of Bacon; a little Beef-Sewet, some Cives and Parsly, two or three Rocamboles, and a little Basil; hash all this well together, and season it with Salt, Pepper, Spices, and a little Coriander; mix and pound it all in a Mortar, with Cream, Yolks of Eggs and Crums of Bread: When it is well pounded, farce your Bone with it, laying it in the Shape of a Leg of Mutton, and rub it over with the Whites of Eggs, and strew upon it some Crums of Bread. Bake it in the Oven, in a Silver Dish or Tart-pan, with Bards of Bacon under it: Your Farce must be pretty firm, otherwise it will break in the Oven; when it is bak'd, garnish it with Petty-Patties, Cutlets of Veal farc'd, marinated Chicken, or other proper Garnishing.

To dress a Leg of Mutton à la Royale.

Having taken off the Fat, and the Flesh and Skin that is about the Shank-bone, lard the Leg of Mutton with large Lardons well seasoned; lard likewise at the same Time, a round Piece of a Buttock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flower, and put it into boiling Hogs lard to give it a Colour. Then put it into a Pot with all Sorts of savoury Herbs, an Onion or two stuck with Cloves, and put in some Broth or Water; cover the Pot very close, and let it boil two Hours. Mean while get ready a Ragoo of Mushrooms, Truffles, Asparagus-tops, Artichoke-bottoms and Veal-Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in the Dish, and cut your Piece of

Beef or Veal into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it; so serve it for first Course.

To dress a Leg of Mutton with Succory or Cucumbers.

Roast your Leg of Mutton, but not too much; mean while make a Ragoo with Succory, a little blanch'd and cut in Slices. Take some Bacon, and brown a little Flower; add to it some good Gravy, a Bunch of Herbs, and a drop of Vinegar; season the Whole very well, and take care that your Succory turn not black in the Dressing. Serve up the Leg of Mutton with the Succory under it. You may likewise serve it with a Ragoo of Cucumbers, which you must first marinate and cut in Slices, then toss them up as you do your Succory.

If you would not serve your Leg of Mutton whole, you may cut it in thin Slices, and put them into the Ragoo, taking care not to let them boil together, and that the Sauce be neither too thick nor too thin. Take off all the Fat, and serve it hot.

To dress a Leg of Mutton à la Dauphine.

Take off the Fat, and all the Skin and Flesh of the Shank-bone, and scrape it very clean. Then parboil it, and lard it with small Lardons. Put it on the Spit, wrap it round with a Sheet of Paper, and roast it at a gentle Fire: Take care that it have a good Colour. Serve it for the first Course with a good Cullis under it, or an Essence of Ham; or else with some Ragoo of Legumes, as Succory, Cucumbers, young Onions, or the like.

To rowl a Leg of Mutton.

First take off all the Fat, and the Skin and Flesh from the Shank-Bone; then cut down the Flesh to the middle Bone, which you must take out, but leave the Meat hanging to the Shank-Bone. Then spread the Flesh till it be about an Inch thick, and the Breadth of a Dish fit to serve it in: Lard it with large Lardons well season'd: Next make a Farce with the Breast of a Fowl, or a Piece of blanch'd Veal, with a little blanch'd Bacon, a little Beef-Sewet, some Parsly, Cives and Mushrooms, season'd with Salt, Pepper, Herbs, and Spices of all Sorts: Mince all this well together: Put to it the Crum of a *French* Roll soak'd in Cream, with the Yolks of three or four Eggs, and pound it in a Mortar; then spread it on your Leg of Mutton, which, having first rowl'd it up in the Form it had before, bind about with Pack-thread, and put it a stewing *à la Braise*, with Bards of Bacon at the Bottom of your Stew-pan, and Slices of Beef well beaten, or of Veal, some sliced Onion, Carot, Parsnip, and Lemon, some Parsly, whole Cives and Bay-Leaves, season'd with Salt, Pepper and Spices: Then put in your rowl'd Leg of Mutton, cover it in the same Manner, and stew it with Fire over and under it. When it is ready, serve it with the same Ragoo as the Leg of Mutton *à la Royale* mentioned before.

Sometimes we roast this rowl'd Leg of Mutton; and then as soon as it is rowl'd up, and tied with Pack-thread, we lard it with small Lardons, put it on the Spit, wrap it round with Paper, roast it at a gentle Fire, taking care to give it a good Colour, and serve it with the same Cullis, Essence of Ham, and Ragoo of Legumes under it, as is before-

before-mention'd in the Receipt for the dreſſing a Leg of Mutton *à la Dauphine.*

You may beſides ſerve a roaſted Leg of Mutton with a Sauce *Robart*, into which you muſt then put ſome Capers and Anchovies.

Note, That a Shoulder of Mutton may be dreſs'd all the ſeveral Ways, directed for dreſſing a Leg.

To roaſt a Chine of Mutton.

Raiſe up the firſt Skin from the Chine-Bone downwards, and leave it hanging below. Then take ſome thin Slices of the Lean of a Gammon of Bacon, ſeaſon them with Parſly, Cives and white Pepper; lay them one by one on your Chine of Mutton, cover them with ſome Bards of Bacon, and turn up the Skin over them; bind your Chine with Pack-thread, cover it with Paper and roaſt it; when it is almoſt roaſted, drudge it with crumm'd Bread: So ſerve it with a Ragoo under it.

Note, You may dreſs a Quarter of Lamb in the ſame Manner.

To make a Carbonado of Mutton.

Take a Leg of Mutton, raiſe up the Skin, and cut off ſome Slices: Lard them with large Lardons of the Fat and Lean of a Ham, well ſeaſon'd; then ſtew them *à la Braiſe*: When they are enough done, lay them in a Diſh, and pour on them a Ragoo of Cheſnuts, prepar'd as follows. Take the largeſt Cheſnuts you can get, roaſt them in hot Embers, pull off the Husks, put them into a Sauce-pan with ſome Cullis of Veal and Ham, and ſet them to ſimmer over a gentle Fire. When they are enough, pour them on your carbonaded Mutton, and ſerve it hot for firſt Courſe.

To

To dreſs a Neck of Mutton.

Draw it with Parſly and roaſt it: When it is near roaſted, drudge it with Crums of Bread, Salt, and white Pepper. So ſerve it with Juice of Orange and good Gravy.

We alſo boil a Neck of Mutton, then dip it in a thin Batter, fry it with melted Bacon, and ſerve it with Verjuice and white Pepper.

To make a Gammon of Mutton.

Take the largeſt and fatteſt Leg of Mutton you can get, take off the Skin, and cut off the Knuckle-Bone; then ſtick it with Cloves, Bay-Leaves, and Sage-Leaves. After this, marinate it in White-Wine, and a Bunch of Herbs, with Salt, Pepper, Cloves, Ginger, Nutmeg and Cinnamon, all pounded to a Powder. Stop the Veſſel very cloſe, ſet it in a cool Place, and let your Mutton lie in it four and twenty Hours; then take it out and drain it. Take a freſh Gammon of Bacon, take off the Sward and ſome of the Fat hanging to it. Powder your Leg of Mutton with Salt, Pepper, Cloves, Cinnamon, Nutmeg, Ginger and Sage, all pounded: Then cover it with the Skin of your Ham, which you muſt ſew round the Edges; after this ſmoke it in the Chimney four and twenty Hours; Then boil it in a Kettle, with a Quart of the cleareſt of the Wine in which you marinated it, five Quarts of Water, and a Fagot of all Sorts of ſavoury Herbs. When it is boil'd enough, take it up, pull off the Sward immediately, that the Fat of the Bacon may ſtick to the Mutton, which you muſt ſerve cold in Slices, on Plates or little Diſhes.

To dreſs Sheeps Rumps à la Sauce-Robart.

Cut off your Sheeps Rumps as near the Mutton as you can; ſix or eight will ſerve for a Plate or little Diſh; put them a boiling in a Pot for the Space of three Hours, with a Spoonful of Pepper and Cloves, a good Handful of Salt, three or four Onions, a Bay-Leaf, a Sprig of Thyme, and three or four Spoonfuls of Vinegar; put in theſe Ingredients after your Pot is skim'd, only the Salt and Vinegar before; when your Rumps are very tender, and ſeaſon'd in the Boiling, take them out, and let them drain on a Colander, dip them in drawn Butter, having firſt ſcor'd them on both Sides with your Knife, turn them well in grated Bread, and broil them on a Grid-iron till they are of good Colour, then prepare your *Sauce-Robart* as followeth: Put into a Sauce-pan the Bigneſs of an Egg of Butter, when it is almoſt brown over the Fire, put to it a Handful of Onion minc'd very ſmall; fry them gently till they are brown, and throw in half a Spoonful of Flour, fry it a little after the Flour is in, put to it a Ladleful of Gravy, a little Pepper and Salt, boil it up a Quarter of an Hour before you ſerve it, skim off the Fat juſt as you ſerve it; put to it half a Spoonful of Muſtard, a little Vinegar, or the Juice of half a Lemon; ſo pour the Sauce on the Bottom of your Diſh or Plate, and lay your Rumps on the Top of it. Your Garniſhing may be fry'd Parſly or Lemon, or both. So ſerve it. It is proper for firſt or ſecond Courſe. You may do Sheep's Tongues the ſame Way, or Hogs Feet, or Hogs Face ſplit in two, and tender boil'd, as you did your Rumps. This Sauce is proper alſo for roaſt Pork, or broil'd Pullets, or Pidgeons, or any other Fowls; or for a roaſted Gooſe, for them that care not for Apple-Sauce.

First Course

Poltage Borswoy
Knuckle of Veal & 2 Sweetbreads

A large Turbut boyld
with Sorel sauce

Pullets
in Bladders

Rabbets
Surtute

Salt Fish
ala Mantizieur

Pottage Crawfish

Cheyn of Mutton
and Turkie

Blood Pie

Surloyn of Beef

Puree Magre
garnishd w.th potcht eggs

Cheyn of Mutton
and Cutlets

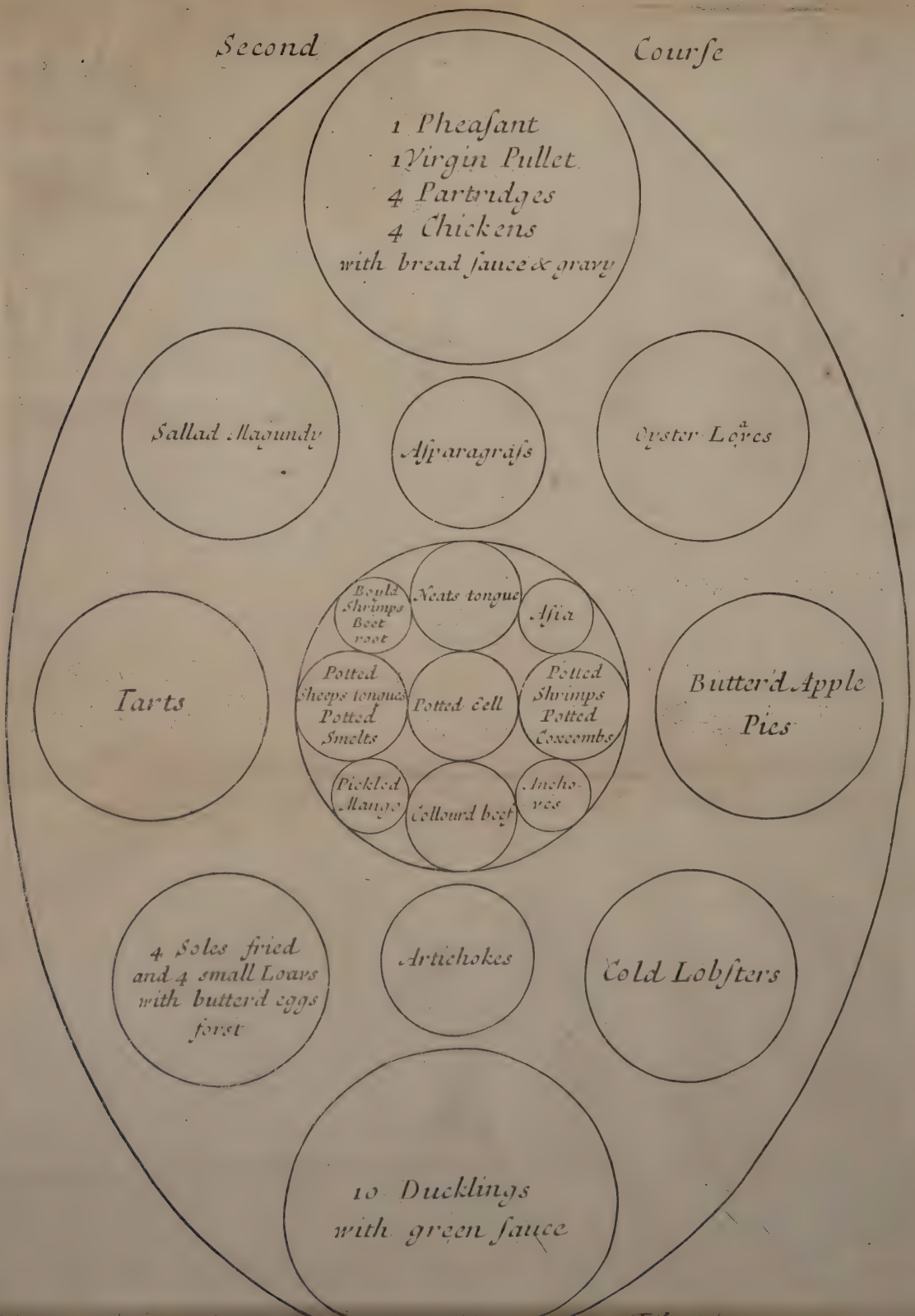
Salmon and Whitings
fried

Veal Collops
and Pupton

Yamb and Capons
with spinage

Bisque
of 12 Pigeons

Pike Garnished with
fried Smelts


Second Course
1 Pheasant
1 Virgin Pullet
4 Partridges
4 Chickens
with bread sauce & gravy
Sallad Maçoundy
Asparagrass
Oyster Loves
Boyld Shrimps Beet root
Neats tongue
Asia
Potted Sheeps tongues Potted Smelts
Potted Eell
Potted Shrimps Potted Coxcombs
Pickled Mango
Collourd beef
Anchovies
Tarts
Butterd Apple Pies
4 Soles fried and 4 small Loavs with butterd eggs forst
Artichokes
Cold Lobsters
10 Ducklings
with green Sauce

To dreſs Sheeps Rumps à la Sainte-Menehout.

Cover the Bottom of a Stew-pan with Bards of Bacon, and lay over them ſome Slices of Veal and Onion; then lay in your Sheeps Rumps, and over them ſome Slices of Veal and Onions, and Bards of Bacon, the Whole ſeaſon'd with Salt, Pepper, and all Sorts of Spices and ſavoury Herbs. Cover the Stew-pan well, and either ſet it to ſtew *à la Braiſe*, or bake it in an Oven. When they are done enough, take them out of the Stew-pan, drudge them well with Crums of Bread, and broil them: In the mean Time prepare a Sauce that we call a Ramolade; it is compoſed of Anchovies, minc'd Capers, Parſly and Cives. Toſs up this in good Gravy, a Drop of Oil, a Clove of Garlick, and other uſual Seaſonings; then pour it in to a Diſh and lay the Rumps upon it. So ſerve them warm. This Sauce ſerves for cold Fowls that we broil on the Gridiron, and for many other Things.

Sheeps Rumps farc'd and fry'd.

When they are ſtew'd *à la Braiſe*, or bak'd as above, lay them in a Diſh, take off all the Fat, and wrap them up in the forc'd Meat, for which you have the Receipt in Letter *F.* Art. *Forc'd-meat*: Then dip them in beaten Eggs, drudge them with Flour, and fry them in Hogs Lard till they have taken a fine brown Colour; then diſh them up, and ſerve them with fry'd Parſly for firſt Courſe.

You may fry them in like Manner, after they are ſtew'd or bak'd as above, without farcing them, and ſerve them as before.

Note, That we dreſs Lambs Rumps the ſame ſeveral Ways that we do Sheeps Rumps.

To farce Sheeps Trotters.

Scald them well, and boil them in good Broth, with a little Parſly and Cives; but take care not to over-boil them; cut off the two Claws, and take out the Leg-bones by ſlitting the Skin the whole Length of it: Spread open thoſe Skins, lay on them ſome of the forc'd Meat for which you have the Receipt in Letter *F.* then rowl them up one by one, lay them in a Diſh, ſprinkle them with melted Sewet, drudge them well with Flour, and brown them in the Oven. Then drain off the Fat, clean the Brim of your Diſh, pour on them a Ragoo, or ſome Cullis of Muſhrooms, and ſerve them warm in Plates or little Diſhes.

Another Way of dreſſing farced Sheeps Trotters.

When they are farced as above, dip them in beaten Eggs, and drudge them with Flour, or Bread crumm'd very ſmall, then fry them in Hogs Lard, and ſerve them with fry'd Parſly, in Plates or little Diſhes.

We ſerve them likewiſe with a white Sauce, toſſing them up in melted Bacon with Salt, Pepper, and Nutmeg, together with ſavoury Herbs and whole Cives, which laſt we take out before we ſerve them, whiten your Sauce with the Yolks of Eggs and Verjuice: So ſerve them warm as before.

We have already ſpoken of Mutton-Cutlets in the Article *Cutlets*; and will give Directions for Sheeps Tongues in Letter *T.* Article *Tongues.*

O.

OYSTERS.

To make a Ragoo of Oysters for Flesh-Days.

OPEN your Oysters, and put them into a Sauce-pan with their own Liquor; give them two or three Turns over the Stove to blanch them; then take them out one by one, clean them well, and lay them in a Plate. Toss up in a Sauce-pan some Mushrooms and Truffles, with a little melted Bacon; moisten them with Gravy, let them simmer a while, and thicken them with a Cullis of Veal and Ham. When you are ready to serve, throw in your Oysters, make them hot, but take care they do not boil, for then they will lose their Taste. So serve them in Plates or little Dishes.

To make a Ragoo of Oysters for Fish-Days.

Open, blanch, and clean your Oysters as in the above Receipt. Then toss up in a Stew-pan some Mushrooms and Truffles, in fresh Butter; moisten them with Fish-Broth, and when they are stew'd, thicken them with a meagre Cullis, put in your Oysters and heat them; so serve them in Plates or little Dishes.

Another Way of making a Ragoo of Oysters.

Having open'd your Oysters, lay them in a Sieve to drain, but put something under the Sieve to receive the Liquor. Put a Piece of fresh Butter into a Sauce-pan, and set it over a Stove; when it is melted, put in some Flour, and keep stir-

ing

ing it with a wooden Spoon till it be brown: Then put in ſome Cruſts of Bread, of the Bigneſs of the Top of your Finger, and next your drain'd Oyſters; give them five or ſix Turns over the Fire, ſeaſon them with Pepper, Parſly and Cives, moiſten them with their own Liquor and Fiſh-broth, half one and half the other, heat all this together, but let it not boil: So ſerve them in Plates or little Diſhes.

To broil Oyſters.

Open them and leave them in their Shells; put to them ſome Pepper, a little ſhred Parſly, and Butter, and cover them with Bread, grated very fine; ſo broil them, and brown them at Top with a red-hot Shovel: Serve them hot in Plates or little Diſhes.

To ſtew Oyſters.

Rub over the Bottom of a Silver Diſh with good Butter, and having open'd your Oyſters, lay them in it, and ſtrew over them a little Pepper and minc'd Parſly. Then put to them half a Glaſs of *Champaign* Wine; cover them with Slices of freſh Butter, cut very thin, ſtrew over them ſome Crums of Bread grated very ſmall; lay a Tart-pan Cover over the Diſh, and ſet them a ſtewing with Fire over and under them, till they are of a fine brown Colour; then take off all the Fat, clean the Brims of your Diſh, and ſerve them very hot.

Inſtead of grated Bread, we ſometimes ſtrew them over with grated Cheeſe, and then call them, Oyſters *au Parmeſan*.

To fry Oysters.

Open them and lay them in a Sieve to drain; when they are drained marinate them in a Dish or Stew-pan, with Pepper, a Bay-Leaf, a little Basil, a sliced Onion, half a dozen Cloves, and the Juice of three or four Lemons; and keep turning them in it from Time to Time. Make a Batter with Flower and Water, a little Salt, and one Egg, both White and Yolk of it. Beat it all well together, and let your Batter be neither too thick nor too thin. Melt as big as a Walnut of Butter, and mix it with your Batter. When you are ready to fry your Oysters, take them one by one out of the Marinade, and lay them on a Napkin; lay likewise another Napkin over them, and dry them very well: Put your Pan over the Fire with clarify'd Butter, dip your Oysters one by one in the Batter, and put them into the Frying-pan, which must first be very hot: Fry them brown, then serve them on a clean Napkin with fry'd Parsly.

On Flesh-Days instead of the Butter, we fry them in Hogs lard.

Oysters à la Daube.

Open your Oysters and season them with Parsly, Basil and Cives, shred very small, putting a little of it to each Oyster, with Pepper and a little White Wine: Then cover them with the upper Shell, and broil them on a Gridiron, lay from Time to Time a red-hot Shovel over them. When they are enough, take off the upper Shell, and serve them in the under one.

To farce Oysters.

Open your Oysters and blanch them; then hash them very small, with Parsly, Cives, Salt, Pepper, Anchovies and Butter. Mix with this the Crum of a *French* Roll soak'd in Cream, with Nutmeg and other sweet Spices, and the Yolks of two or three Eggs. Pound all this together in a Mortar, fill your Shells with it, and strew some Crums of Bread over it. Put a Gridiron into the Oven and bake them upon it; so serve them dry.

Another Way to farce Oysters.

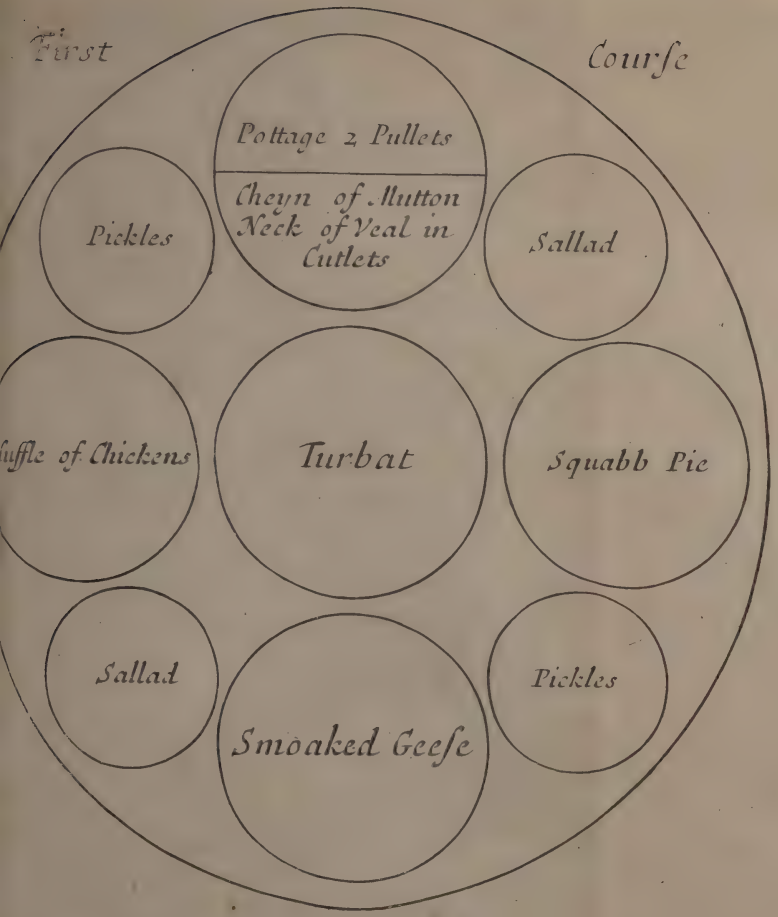
Make a Farce with the Flesh of an Eel, and a dozen of blanch'd Oysters, a little Parsly and Cives, some Mushrooms, savoury Herbs, and sweet Spices, a Piece of fresh Butter, some Crum of Bread soak'd in Cream, the Yolks of two raw Eggs, all hash'd together and pounded in a Mortar. Lay some of this Farce very thin on the Bottom of your Shells, and put in each of them a ragoo'd Oyster, [The Manner of making the Ragoo is mention'd before] cover your Shells with the same Farce, rub them over with beaten Egg, pour in a little melted Butter, drudge them with Bread crumm'd very small, and bake them in the Oven till they are of a brown Colour; so serve them. You may likewise farce Oysters with a Farce made of Flesh, making Use of the Ragoo above-mention'd for Flesh-Days.

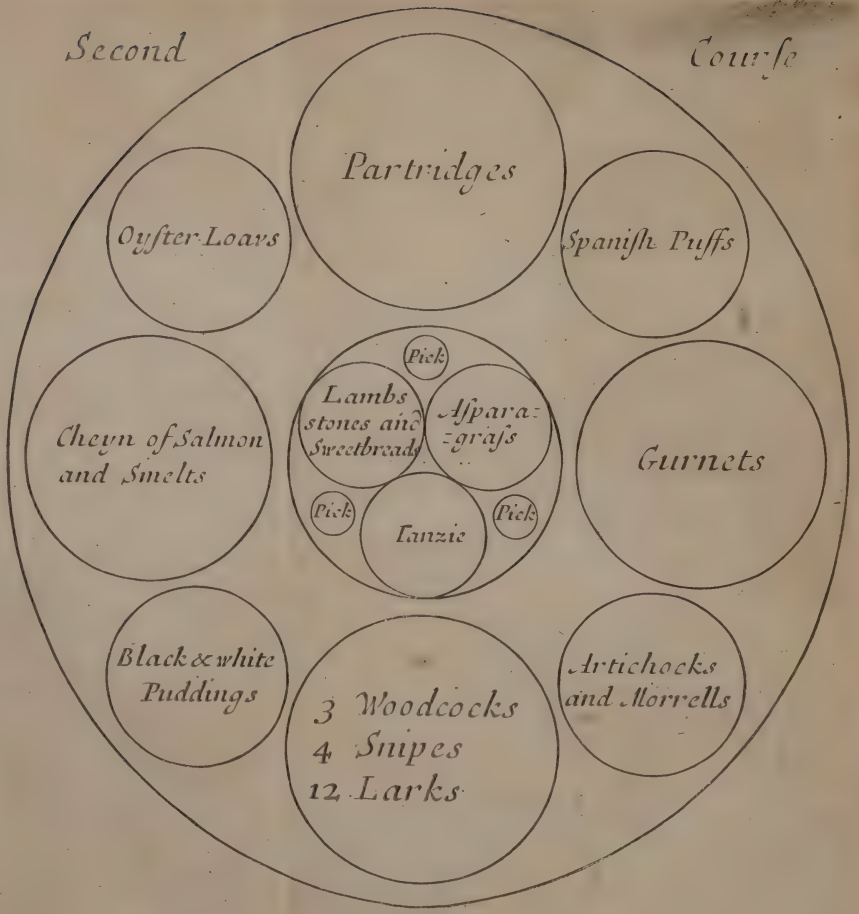
To make an Oyster-Pie. See Article *Pie*.

To make an OLIO.

AT ſix a Clock in the Morning, put over a Leg of Beef, about ſix Pound of Brisket-Beef, cut in five or ſix Pieces, ſeaſon'd moderately with Spices and Salt; skim it, let it boil till your Broth is very ſtrong; take a Neck of Veal, a Neck of Mutton, a Piece of a Loin of Pork; if no Pork, then take half a Pig; or if you have neither of them, take half a Gang of Hog's Feet, boil them tender with good Seaſoning; cut your Mutton, Pork, and Veal, in ſquare Pieces, two Ribs to a Piece, skin your Pork, give it all two or three Boils in boiling Water, then let it drain in a Colander; when it is drain'd, either roaſt it or fry it of a good Colour; if you roaſt it, you muſt do it quick, that it loſe not its Gravy: Then take your Brisket-Beef out of your Broth, before it be quite tender, becauſe it muſt boil along with the other Meat; place it in a large Braſs Diſh or Stew-pan. At the ſame Time, get ready the Roots and Herbs following; *viz.* three Savoys cut in four Pieces each, ſix Carots cut in long Slices, two Parſnips cut in long Slices, two Bunches of Selery, ſix Leek-heads a Hand long, twelve Parſly Roots, ſix Heads of Endive or Cabbage-Lettice; put over five or ſix dozen of Carots, Turneps, and Onions as big as the Yolks of Eggs; blanch all theſe off in boiling Water, and drain them through a Colander; then tie each Sort of the Herbs up by it ſelf, with a Piece of Pack-thread twice round; place them in your Stew-pan, with your Meat above-mentioned, and ſtrain your Broth from your Leg of Beef, through a Sieve, on the Top of your Meat and Herbs, as much as will barely cover it, and ſet it a boiling ſoftly three Hours before you uſe it: Then fry off your

Turneps, Carots, and Onions, that were cut round, in Hogs Lard or clarify'd Butter; place them in a Sauce-pan; then get the Fowls following, or what the Country can afford, *viz.* Two Chickens, two Pigeons, two Woodcocks, four Snipes, two Teals or Widgeons, two dozen of Larks; let them be all findged and truſs'd up for boiling, blanch them in boiling Water, then throw them out on a Colander; when they are cold, Lard half of them with ſmall Lardons, and either roaſt or fry them brown, as you did your Meat aforeſaid, as quick as you can, becauſe they may not loſe their Goodneſs. When your ſaid Meat and Herbs are half-dreſs'd, put your Fowl on the Top of it with the Breaſts down, with as little Broth as barely covers all; then put ſome Broth and Gravy to your fry'd Roots, and ſplit your Hogs Feet, and put in them a little Bit of Bacon ſtuck with Cloves: Set all a ſtewing together; put likewiſe a Quarter of a Pound of middling Bacon, ſtuck with two dozen of Cloves, in the Middle of your Meat that is a ſtewing, and two or three Cloves of Garlick, ty'd up in a Rag with a Pennyworth of Saffron; you muſt take care in the Boiling, that it take not too much Taſte of either: Cover all up, and let it ſtew ſoftly; then make your Thickning ready as follows: If in Summer, boil up two Quarts of green Peaſe, and put to them three Pints of good ſtrong Broth, and ſtrain them through a Strainer as thick as you can, and thicken your Olio with this; but it muſt not be ſo thick as a Cullis for any other Soop; likewiſe put a little into your fry'd Roots: Or, if in Winter, you may uſe blue Peaſe; but if you have neither of theſe, put a Quarter of a Pound of Butter in a Sauce-pan, a ſmall handful of Flower, brown it ſoftly over a clear Fire, rubbing it with a Ladle; when brown, put to it three Pints of the ſame Broth and Gravy,


First Course
Pottage 2 Pullets
Cheyn of Mutton
Neck of Veal in
Cutlets
Pickles
Sallad
uffle of Chickens
Turbat
Squabb Pie
Sallad
Smoaked Geese
Pickles


Second Course
Partridges
Oyster Loavs
Spanish Puffs
Pick
Lambs
stones and
Sweetbreads
Aspara-
-grass
Cheyn of Salmon
and Smelts
Gurnets
Pick
Pick
Tanzie
Black & white
Puddings
3 Woodcocks
4 Snipes
12 Larks
Artichocks
and Morrells

Tab: 12.

Gravy, let it boil up, and ſtrain it through a fine Sieve; about an Hour before you ſerve it, pour half of it over your Olio, and half over your fry'd Roots; put into it ſix whole Onions; let all ſtew ſoftly together, giving it a Shake now and then, that it ſit not to, and take care that it be tender boil'd, but come not to a Maſh: Set it off before you intend to diſh it up, and skim the Fat off clean; then prepare ſome dry'd Bread in the Bottom of your Diſh, a good ſtout Rim of lean Paſte an Inch high, ſet on with the Yolk of an Egg, and dry'd in an Oven. Then put ſome of the ſame Broth from your Olio to ſoak your Bread with. It will take half an Hour's Time to diſh it in Order; when you diſh it up, take up all your Meat, Fowls, and Herbs, and put them into another Diſh, and begin with your coarſeſt Meat firſt, in the Bottom of your Diſh; ſuch as Beef, Pork, mix'd with ſome of your Roots; lay your firſt Row out, touching your Rim, and ſo by degrees draw it into the Top in the Manner of a Sugar-Loaf, the fineſt of your Fowl next to the Top, with the Hogs Feet and Ears: Then take the fry'd Roots, the Fat being clean taken off, lay them handſomely, with your Spoon, in all the Vacancies and hollow Places round and over your Olio; take care you do not hide your Fowl too much, and that you put not too much Broth in your Diſh when you diſh it up, becauſe you muſt leave Room for ſome of your boiling Cullis to be pour'd over it when you ſerve it away; then ſtrain the Remainder of your Broth that you ſtew'd your Roots in, and likewiſe ſome of that in your Stew-pan, be ſure there is no Fat on it; put into it the Cruſt of half a *French* Roll, when it is tender ſoak'd, put it into a Silver Cup or *China* Baſon, with about a Quart of your Broth. So ſerve it up on a Plate with your Olio, as it goes away: Take

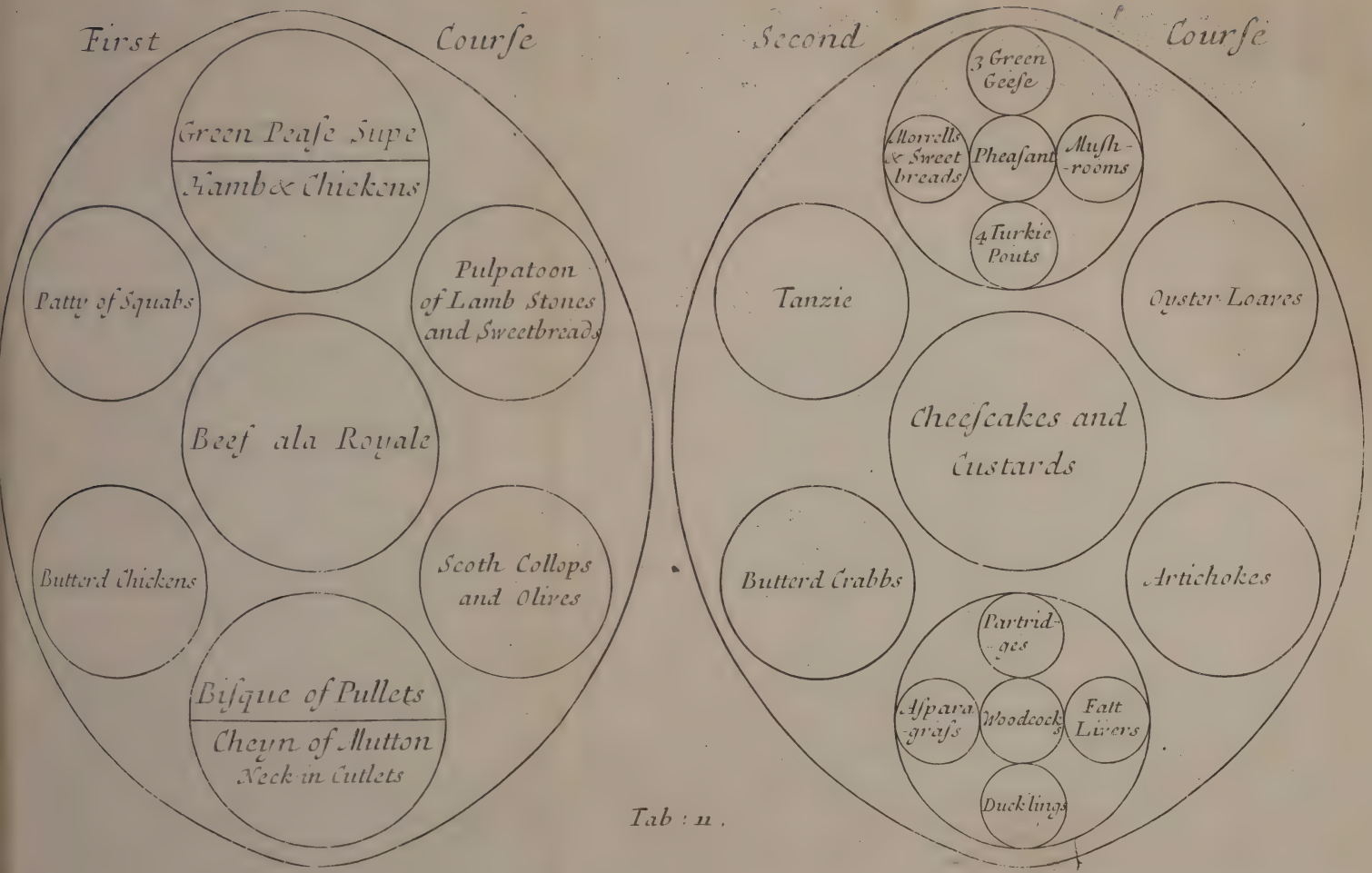
care you make it not too ſalt, becauſe there comes Salt from your larded Fowls, and from your Bacon that is ſtuck with Cloves; be ſure that none of your Liquor run over the Rim of your Diſh. According to your Company and Bigneſs of your Diſh, you may put in half the Quantity of Meat above-mentioned. So ſerve it.

P.

PARTRIDGE.

To dreſs Partridges the Spaniſh *way.*

PArboil, bard, and roaſt them; when they are ready, pound one of them in a Mortar with all the Livers. Take a Ladleful of a Cullis of Veal and Ham, half a Spoonful of the Eſſence of a Ham, and another half Spoonful of Veal-Gravy; mix theſe well with your pounded Partridge, and ſet it to ſimmer over a gentle Fire, but keep it from boiling: Strain it through a Sieve. Then put into a Sauce-pan two Glaſſes of *Champaign* Wine, with a Slice of an Onion and one or two Rocamboles; boil this till half the Wine is waſted away, then ſtrain it through a Sieve. Cut up your Partridges, put them into a Sauce-pan with the *Champaign* Wine and Cullis, together with two or three Spoonfuls of Oyl; ſet all this to ſimmer over hot Embers, but let it not boil. When it has ſimmer'd as long as you think convenient; lay your Partridges handſomely in a Diſh, ſqueeze in the Juice of two or three Oranges, pour your Sauce upon them, and ſerve them for firſt Courſe.


First Course
Green Peaſe Supe
Hamb & Chickens
Patty of Squabs
Pulpatoon of Lamb Stones and Sweetbreads
Beef ala Royale
Butterd Chickens
Scoth Collops and Olives
Biſque of Pullets
Cheyn of Mutton Neck in Cutlets
Second Course
3 Green Geeſe
Morells & Sweet breads
Pheaſant
Muſh-rooms
4 Turkie Pouts
Tanzie
Oyster Loaves
Cheeſcakes and Custards
Butterd Crabbs
Artichokes
Partrid-ges
Aſpara-graſs
Woodcocks
Fatt Livers
Ducklings

Tab : 11 .

To dreſs Partridges with ſavoury Herbs.

When they are pull'd and drawn, looſen the Skin of the Breaſt with your Finger; mix a little ſhred Parſly and ſavoury Herbs with ſcrap'd Bacon, all ſeaſoned with Salt and Pepper: Farce your Partridges with this between the Skin and the Fleſh; bard them all round, and lay them to the Fire: When they are roaſted, take off the Bards, lay them in a Diſh, throw upon them ſome Eſſence of Ham or a thin Cullis, and ſerve them for firſt Courſe.

To dreſs Partridges with a Ragoo of Muſhrooms.

Having prepared your Partridges as in the former Receipt, ſcrape ſome Bacon, and put to it ſome Parſly and two Muſhrooms ſhred ſmall, and ſeaſoned with Pepper and Salt: Mix all this well together, and ſtuff your Partridges between the Skin and Fleſh, bard them on the Breaſt and Back and roaſt them. Peel ſome Muſhrooms, waſh them and cut them in Slices; toſs them up in a Sauce-pan, moiſten them with Veal-Gravy and Eſſence of Ham. When the Partridges are roaſted, take them up, and having taken off the Bards, lay them handſomely in a Diſh, throw the Ragoo of Muſhrooms upon them, and ſerve them for firſt Courſe.

We dreſs Partridges with a Ragoo of Morils, or of Truffles, in the ſame Manner.

To dreſs Partridges with Carp-Sauce.

Farce, bard, and roaſt them as in the foregoing Receipt; and having laid them in the Diſh, pour on them a Carp-Sauce. You will find Directions

to make it, in the Article, *Pheaſant with Carp-Sauce.*

To dreſs Partridges à la Braiſe.

The Partridges being pull'd and drawn, truſs the Legs into the Bodies, parboil them and lard them with large Lardons, ſeaſon'd with Pepper Salt, ſavoury Herbs, Spices, ſhred Parſly and Cives. Take a Kettle of a Size proportionable to the Number of your Partridges: Cover the Bottom of it with Bards of Bacon, and lay over them thin Slices of Beef; then put in ſome ſliced Onion and Carot, and ſome ſhred Parſly: Seaſon this with Salt, Pepper, ſavoury Herbs, and Spices: Lay in your Partridges with the Breaſts downwards, ſeaſon them above as underneath, lay over them Slices of Beef and Bards of Bacon, cover the Kettle and ſet them to ſtew with Fire under and over. Make a Ragoo of Veal-Sweetbreads, fat Livers, Cocks-combs, Muſhrooms, Truffles, Aſparagus-tops, and Artichoke-bottoms, according to the Seaſon, in the following Manner. Toſs up in a Sauce-pan, with a little melted Bacon, the Sweetbreads, fat Livers, Cocks-combs, Muſhrooms and Truffles; moiſten them with good Gravy, let them ſimmer in it half an Hour, skim off the Fat very clean; and having firſt blanch'd your Aſparagus-tops and Artichoke-bottoms in Water, put them into the Sauce-pan, and thicken your Ragoo with a Cullis of Veal and Ham. When the Partridges are ſtew'd as they ought, take them out of the Kettle and drain them; then put them to ſimmer in the Ragoo, lay them handſomely in a Diſh, pour the Ragoo upon them, and ſo ſerve them for firſt Courſe.

We ſometimes ſerve theſe Partridges *à la Braiſe* with a Ragoo of Cucumbers, or with a haſh'd

Sauce.

Sauce. Of both which you will find the Method of Making in Letter *B.* *p.* 13.

Partridges with ſliced Ham.

When they are pick'd and drawn, take the Livers and pound them in a Mortar with ſcraped Bacon, one Muſhroom and a little Parſly and Cives, minced very ſmall, ſeaſon'd with Spice, Salt, Pepper, and ſavoury Herbs, all pounded together. Looſen the Skin of the Breaſts of the Partridges, and farce them with the Farce of the Livers; then parboil them, wrap them up in Bards of Bacon, ſpit them and lay them to the Fire. While they are roaſting, cut ſome thin Slices of the Lean of a Gammon of Bacon, beat them, and lay them in the Bottom of a ſmall Stew-pan, cover it with a Plate or Diſh, and ſet it a ſweating; when it begins to ſtick, put in a Pinch of Flower, keep moving it over the Stove, moiſten it with Gravy without Salt, put in a Bunch of Herbs, and let it ſimmer over a gentle Fire: Then take off all the Fat; and thicken it with a Cullis of Veal and Ham. When your Partridges are roaſted, take off the Bards of Bacon, lay them handſomely in a Diſh, garniſh them with Slices of Ham, pour the Sauce upon them, and ſerve them warm for firſt Courſe.

We likewiſe ſerve roaſted Partridges with a Ragoo of Cucumbers; or elſe of Endive or Succory: The Table will direct you to find them.

To dreſs Partridges with Olives.

Having farced the Partridges with ſcrap'd Bacon and Herbs, as thoſe above, wrap them up in Bards of Bacon, and lay them to roaſt. Take two or three dozen of Olives, ſtone them and blanch them

them in boiling Water. Put them to ſimmer in a Sauce-pan with ſome Cullis of Veal and Ham, and a little Eſſence of Ham: Take up your Partridges, unbard them, and having laid them in a Diſh, throw the Ragoo of Olives upon them, and ſerve them for the firſt Courſe.

To haſh Partridges.

Roaſt them, take off the Skin, and cut them in Slices. Toſs up in a Sauce-pan ſome Muſhrooms with a little melted Bacon; moiſten them with Veal-Gravy, ſet them on the Stove to ſimmer over a gentle Fire, take off the Fat, thicken them with a Cullis of Veal and Ham, put your haſh'd Partridges into the Ragoo, and heat them; then ſeaſon the Whole with Salt and Pepper; ſo ſerve them for *Hors-d'Oeuvres.*

To dreſs Partridges a Biberot.

When they are roaſted, take the Meat off their Breaſts, and if there be not enough of that, add to it the Breaſts of fat Pullets roaſted: Flour a Board, and mince the Meat upon it. Pound the Carcaſſes in a Marble Mortar, and ſtew them with Gravy: When they are ſtew'd, ſtrain the Liquor through a Sieve, then put them into a Pipkin with the minced Meat: Set it to ſtew over a ſlack Fire, but take Care that it do not ſtick to the Bottom; put in a Spoonful or two of Eſſence of Ham, neither too thin nor too fat: When it is enough, diſh it up in Plates or ſmall Diſhes, and ſerve it up hot to be eaten with a Spoon. But if you ſtrew it over with Chippings of Bread grated fine, as ſome do, you may eat it with a Fork.

To

To dreſs Partridges à l'Eſtouffade.

Lard them with large Lardons, toſs them up in Butter or melted Bacon; when they are very brown, put them into a Pot with good Broth, well ſeaſon'd, and boil them: Toſs up ſome Truffles, Muſhrooms, and Artichoke-Bottoms, moiſten them with good Gravy, lay your Partridges to ſimmer a little in the Ragoo, ſqueeze in ſome Juice of Lemon, and ſerve them. Let your Garniſhing be ſliced Lemon.

Patty and *Paſty*. See *Pie*.

PEASE.

To ſtew Peaſe the French *Way*.

TAKE ſome Lettice, and cut them in little Bits, together with three or four Onions; take likewiſe ſome Slices of Bacon, and a little Butter: Seaſon the Whole with Pepper and Salt, and toſs it up over a Stove till the Lettice is hot. Then add your Peaſe, and keep them ſtewing till they are tender: Then put to them a little boiling Water or good Broth: Let them ſtew ſoftly, and ſerve them with a Piece of broil'd Bacon in the Middle of the Diſh, together with Parſly and grated Bread. They are proper for the firſt Courſe.

To dreſs Peaſe with Cream.

Take two Quarts of green Peaſe very young, toſs them up with Butter, and let them ſtew over a gentle Fire: Put to them a little Bunch of Parſly and Cives: When they are almoſt ready, ſeaſon them with Salt; put ſome Cream among them, and,

and, if you pleaſe, a little Sugar. Serve them in Plates or little Diſhes.

Another Way to ſtew green Peaſe.

Put them into a Sauce-pan with a Lump of freſh Butter; ſeaſon them with Pepper, Salt, and a Bunch of Herbs: Cover them, and let them ſtew over a gentle Fire, taking care to ſhake them from Time to Time. When they are near ready, put to them a Pinch or two of Flour, moiſten them with a little boiling Water, and keep them ſimmering a while longer. When the Liquor is pretty near waſted away, put in a little Sugar and ſtir them about. So ſerve them warm in Plates or little Diſhes.

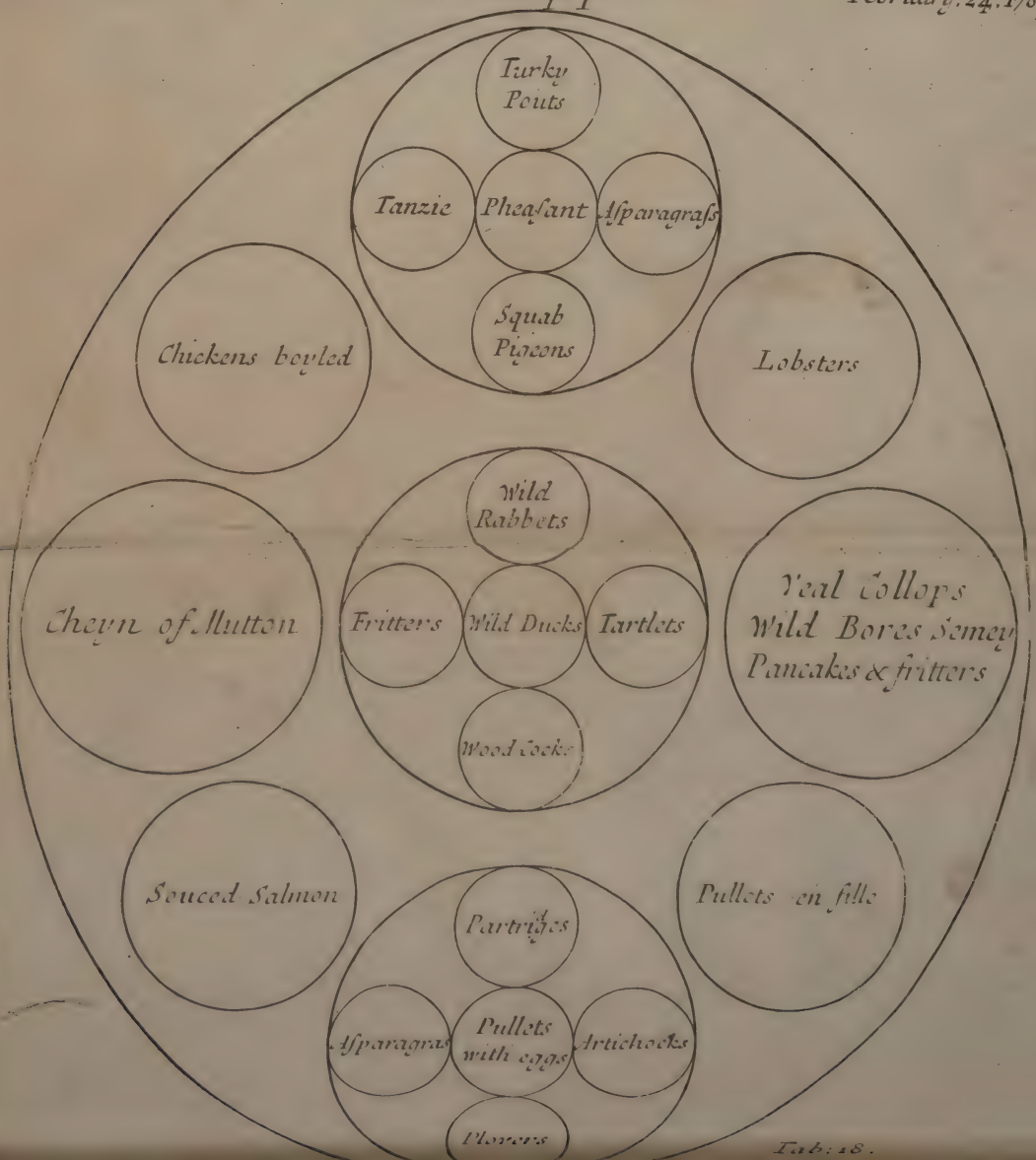
PERCH.

To dreſs Perches with Anchovie-Sauce.

GUT your Perches, and ſtew them in a *Court-Boüillon*, as follows. Lay them into a Stew-pan with ſome ſliced Onion and Lemon, ſome Parſly, Cives, Bay-Leaf, Baſil, Cloves, Pepper and Salt, two Glaſſes of White-Wine, a little Vinegar, and as much Water as will juſt cover them: So ſtew them over a Stove; then take them off, and ſet them to cool a little in the *Court-Boüillon*: When they have ſtood a little while, take them out, skin them without breaking the Fleſh, lay them in a Diſh, and cover them that they may not grow cold. Put ſome freſh Butter into a Sauce-pan, with a little Flour, a Couple of mine'd Anchovies, ſome Capers, and a whole Leek, a Slice or two of Lemon, the Whole being ſeaſon'd with Salt, Pepper, and a little Nutmeg, add to it a little Water and Vine-

A Supper

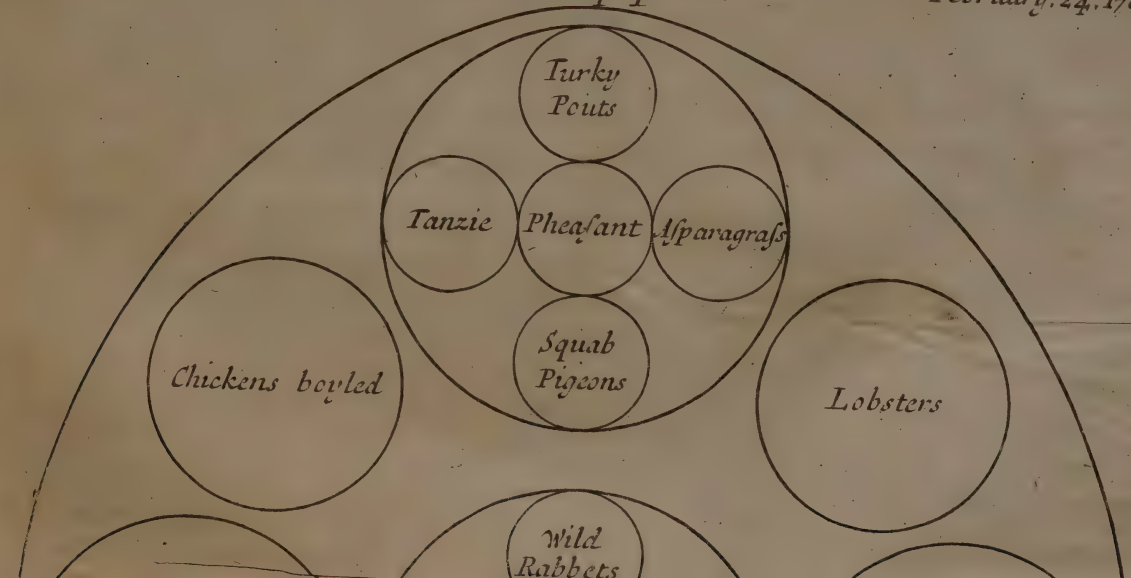
February. 24. 1706.



Tab: 18.

A Supper

February. 24. 1706.



gar. Keep turning the Sauce over a Stove with a Spoon, and when the Butter is melted and thicken'd, take out the Leek and ſlic'd Lemon, pour it on the Perches, and ſerve them for the firſt Courſe.

To dreſs Perches with a Cullis of Cray-fiſh.

Your Perches being ſtew'd in a *Court-Boüillon*, skinn'd and laid in a Diſh, as in the foregoing Receipt, make a Sauce as follows. Put the Quantity of two Eggs of freſh Butter into a Sauce-pan, with one minc'd Anchovie, ſome Pepper, Salt, a little grated Nutmeg, a Pinch of Flour, a Drop or two of Water, and as much Vinegar ; turn it over a Stove with a Spoon. When the Butter is melted, and a little thicken'd, put in ſome Cray-fiſh Cullis ; pour this Sauce on your Perches, and ſerve them for the firſt Courſe. We ſerve them likewiſe with all the other Sorts of Culliſes as well as this.

To make a Ragoo of Perches.

Your Perches being gutted, lay them on a Grid-iron and half broil them, then take them up and skin them handſomely. Put into a Sauce-pan half a Pint of White-Wine, a little Fiſh-Broth, ſhred Parſly, a Bay-Leaf, an Onion ſtuck with Cloves, and ſeaſon this with Salt and Pepper. Put into a Stew-pan as big as an Egg of Butter, with a little Flour, and when it is half brown, pour it on the Liquor you had prepar'd in the Sauce-pan, lay in your Perches, and make them ſimmer over a gentle Fire. When they are ſtew'd, lay them in a Diſh, and pour on them any of the meagre Ragoos, for which you will find the Receipts in Letter *R.* and ſerve them for firſt Courſe.

To

To make a Ragoo of Perches, cut in Slices.

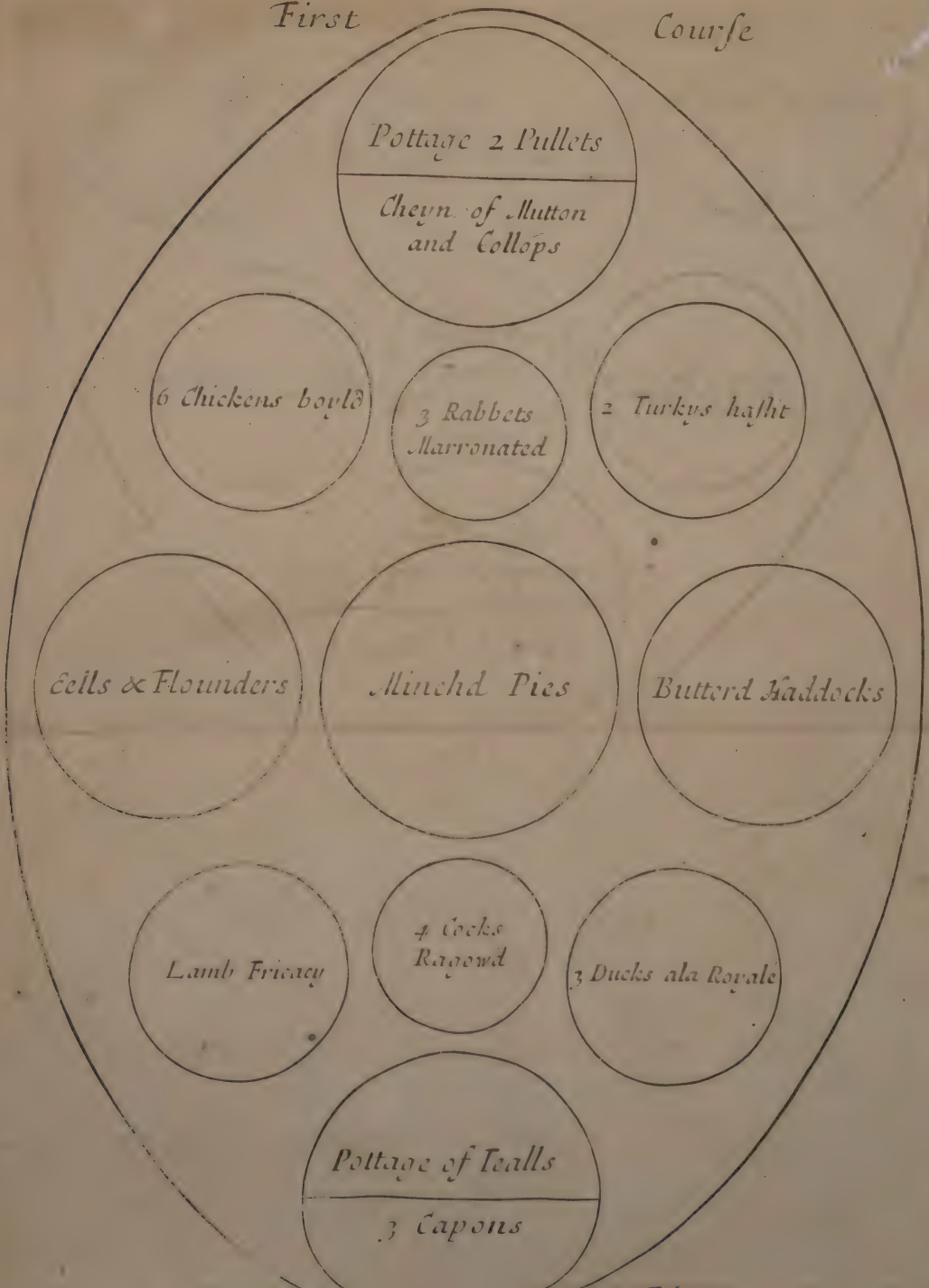
Cut your Perches in Slices the whole Length of the Body, dividing each Perch into four Pieces. Toss up some Mushrooms in Butter, and put to them a little Cream. Then put in your Slices of Perch, with the Yolks of three Eggs, some shred Parsly and grated Nutmeg: Keep stirring them very gently, for fear of breaking them: When they are ready, lay them in a Dish, pour your Ragoo upon them, and serve them for the first Course.

To dress PHEASANTS *with Carp-Sauce.*

HAving barded your Pheasants, roast them, and take care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan, some Veal-Slices, as you do when you make Gravy. Add to this Veal some Slices of a Gammon of Bacon, some slic'd Onion, some Parsly-Roots, and a Bunch of sweet Herbs. Then gut a Carp, wash it in one Water only, without scaling it; cut it in Pieces, as if you were to stew it, and lay them in the same Stew-pan: Brown this a little over a Stove, as if you you would make Gravy of it; then wet it with good Gravy, pour in a Bottle of *Champaign* Wine, and add a Clove of Garlick, some minced Truffles and Mushrooms, and some small Crusts of Bread: Boil all this well together, and take care it be not too Salt. When it is well boil'd, strain it in a Sieve, forcing it through, that the Sauce may be pretty thick; if it be not, put to it some Partridge-Cullis, and pour it into a Sauce-pan: Before you serve, bind your Pheasants with Pack-thread, put them into this Sauce, and keep them warm: When you would serve, unbind them, lay them in a Dish and pour the Sauce upon them.

To

First Course



Second Course
Lobsters
4 Cocks
6 Snipes
Tartlets
4 Pheasants
Pigeons Griliard
Jeillys
and cold things
Sheeps Trotters
8 Partridges
Cheese Cakes
10 Pigeons
Collard Beef
Tab: 24

To dreſs a Pheaſant à la Braiſe.

Your Pheaſant being pick'd and drawn, cut off the Legs, truſs the End of the Thighs into the Body and parboil it; lard it with big Lardons, well ſeaſon'd: Garniſh the Bottom of a Stew-pan with Bards of Bacon and Slices of Beef well beaten, ſeaſon'd with Salt, Pepper, Spices, ſavoury Herbs, ſliced Onion, Carot and Parſnip, and then lay in your Pheaſant; ſtrew ſome of the ſame Seaſoning over it, cover it with Slices of Beef and Bacon in like Manner as under it, and ſet it to ſtew with Fire over and under it. Make a Ragoo with fat Livers, Veal-Sweetbreads, Muſhrooms, Truffles, Artichoke-Bottoms, or Aſparagus-Tops, according to the Seaſon. Toſs all this up in melted Bacon, moiſten it with Gravy, and make it ſimmer over a gentle Fire. When it is ready, take off all the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pheaſant, drain it well, lay it in a Diſh, pour your Ragoo upon it, and ſerve it warm.

We ſerve this Pheaſant *à la Braiſe* every Day differently, that is to ſay, ſometimes with Ragoos of Legumes, at others with a Ragoo of Oyſters, or of Cray-fiſh, *&c.*

PIES, PASTIES *and* PATTIES.

To make an Oyſter Pie.

FOR a Plate or little Diſh, blanch off a Quart of Oyſters or more, take them from the Tails and Shells, and drain them from the Liquor; then take a Quarter of a Pound of Butter, a minc'd Anchovie, two Spoonfuls of grated Bread, a Spoonful of minc'd Parſly, a little beaten Pepper, a

ſcraped Nutmeg, a little or no Salt, becauſe your Oyſters and the Anchovie have a Seaſoning in themſelves: Then make a Paſte as follows: Take above a Quarter of a Pound of Butter, work it with a good Handful of Flour; put to it a Spoonful or two of cold Water, then part it in two, and roll out each Half, as if it were for a Tart. It is proper you ſhould bake your Oyſter Pye on the Mazarine you ſerve it in, or a little Patty-pan; then place on the Bottom-Paſte, half of your mix'd Butter, Anchovie, and Parſly aforeſaid. Lay on your Oyſters, two or three thick at moſt; put the reſt of your Butter and Parſley on the Top, and a Slice of Lemon; then wet it about with ſome of your Oyſter-Liquor, ſtrewing a little beaten Pepper and Nutmeg over your Oyſters, and two Spoonfuls of your Liquor: Then cover it up as you do a Tart, only turn and cut it handſomely round, and turn the Edge of your Paſte, all round, an Inch high. Bake it three Quarters of an Hour before you have Occaſion for it; then cut up its Cover, and ſqueeze in a Lemon. Shake it gently together, and cut your Cover in Bits, and lay handſomely round it. So ſerve it for the firſt Courſe: *Note*, You may bake it without a Cover.

To make a Salmon Pie.

If you pleaſe, you may raiſe an Oval Pye, ſix Inches high, and long according to the Bigneſs of your Joll, or Side of Salmon; or you may make it in a Patty-pan: The Difference is only, if you raiſe it, it muſt be hot Paſte, but if you make it in a Patty-pan, it muſt be cold Paſte, as you did for your Oyſter-Pie, only your Quantity muſt be bigger; and your Bottom, or Upper-Cruſt muſt be as thick as that of any other Pie, (Veniſon and Beef excepted) becauſe the Salmon will

will take a good deal of Baking. Your Paſte being thus ready, prepare your Salmon as follows: If it is for a rais'd Pie, keep your Joll whole, according to the Bigneſs of your Coffin; cut it with your Knife on the outſide to the Bone, an Inch betwixt each cut; and likewiſe joint the Chine-Bone, otherwiſe it will turn up, and throw off your Pie-Cover in Baking; then take a Spoonful of beaten Pepper, half a Nutmeg, three Spoonfuls of Salt; rub all this very fine with the Side of your Knife on your Dreſſer, and ſeaſon your Salmon on both Sides, according to your Diſcretion; then take half a Pound of Butter, two ſmall Handfuls of minc'd Parſly, a little Bit of minced Thyme, and two minc'd Anchovies; mix all theſe together, with a little of your aforeſaid Seaſoning; place half of it in the Bottom of your Pie; then put in your Salmon and the other half over it; pour in three Spoonfuls of White Wine, or Water, and cloſe on your Cover, leaving a Vent in the Middle. Bake it an Hour and a Half, or more, according to the Bigneſs of your Salmon. When it is bak'd, cut off your Cover: If you find it is too fat, skim off ſome, and if you find it is too dry, put to it a Spoonful or two of warm White Wine, a Spoonful or two of drawn Butter, and the Juice of a Lemon. Serve it hot for the firſt Courſe or Remove, without the Cover. But if you make it in a Patty-pan, cut it in Slices, as if it were to broil, or rather thicker, and lay it round the Pan on the Bottom-Cruſt; but you muſt not lay one Slice on the Top of another, ſeaſon it, and order it, as you did your Pie in the Paſte, only it will not take ſo much Baking by an Hour, and ſerve it without a Cover, ſhake it with the Juice of a Lemon, that you muſt ſqueeze in, as you are going to ſerve.

To make a Salt-Fiſh Pie.

Take a Side of Salt-Fiſh, or leſs, according to the Bigneſs of your Diſh, and water it well over Night; next Morning put it over the Fire in a large Pan of Water, and boil it till it is fit to eat; then throw it out into cold Water, drain it on a Colander, place it with its Back on your Kitchen-Table, take all the White of your Fiſh clean from the Skin and Bones, ſearching the Bones nicely out with your Fingers; and mince it pretty ſmall with your Mincing-Knife. You muſt ſave a ſquare Bit of your Salt-Fiſh, as big as your Hand, whole, with the Skin on: Then take the Crum of two *French* Rolls cut in Slices, and boil'd up with a Pint of Cream, and a Pint of Milk; break your Bread very ſmall with a Spoon, and put to it your minc'd Salt-Fiſh, a Pound of Butter, two Spoonfuls of fine minc'd Parſly, half a grated Nutmeg, ſome beaten Pepper, but no Salt, except you find your Salt-Fiſh too freſh with the watering and boiling; if you find it too ſalt after you have minc'd it, you may put it into a Quart of cold Milk, and let it lie an Hour, then throw it into a Colander, and ſqueeze it well from the Milk, and ſo ſtir it over the Fire with your above Ingredients; when you find it is of a good Taſte and Thickneſs, ſpread it on a Diſh till it is cold. At the ſame Time, prepare a rais'd Pie or a Patty-pan, as you did for your Salmon Pie in the laſt Receipt. When it is cold, place it in with your ſquare Piece of Salt-Fiſh on the Top, then cover it up as you do another Pie. If a rais'd Pie, bake it two Hours, if in a Patty-pan, one Hour. When bak'd, cut up your Cover: If there is any Oil, skim it off with a Spoon, then throw over it ſix hard Eggs, minc'd ſmall, pour upon

upon it ſome drawn Butter, and ſhake it together. If you ſee it inclines to be oily, pour round it a little hot Milk, ſhake it together, and ſerve it hot. You may make a Ling or Stock-Fiſh Pie the ſame Way, only inſtead of taking Yolks and Whites for the Salt-Fiſh Pie, you muſt take nothing but Yolks for theſe.

To make a Patty of Muſhrooms.

Your Muſhrooms being freſh-gather'd, well pick'd and waſh'd, put them in a Sauce-pan with a Quarter of a Pound of Butter, a little minc'd Parſly, a little Pepper and Salt, a little Slice of Bacon, ſtuck with four Cloves, and a whole Onion; cover it up cloſe, and ſtew them over the Fire, ſhake on them a Duſt of Flower, giving them a ſhake now and then as they ſtew, that they burn not; when their own Liquor comes to be as thick about them as a good Cream, throw out the whole Onion and Bacon, and ſet them to cool; then ſheet a little Tart-pan, the Bigneſs of your Plate, with good fine Paſte, ſuch as you uſe for Tarts; let it be as thick as a Half-penny, then pour on your cold Muſhrooms, cover it with another Sheet of Paſte, and bake it three Quarters of an Hour before you want it. Cut off your Cover, and ſqueeze in half a Lemon, ſhake it together, and ſo ſerve it. Or you may bake it without a Cover, but then you muſt throw over your Muſhrooms, a little brown Raſpings of a *French* Roll; when it is bak'd, ſqueeze in half a Lemon: So ſerve it for ſecond Courſe. *Note*, That your Muſhrooms being prepar'd as above, you may likewiſe put them into Patty-pans, to garniſh a Fricaſſee of Chickens; or any Ragoo of Beef, Mutton, or Veal.

To make a Lobſter Patty.

Your Lobſters being boil'd and cut in little Pieces, take the ſmall Claws and the Spawn, and pound them in a marble Mortar; then put to them a Ladleful of Gravy or Broth, with a little of the upper Cruſt of a *French* Roll: When it is boil'd, ſtrain it thro' a Strainer or Sieve, to the Thickneſs of a Cream, and put half of it to your Lobſters, and ſave the other Half to ſauce them with, after they are bak'd. Put to the Lobſters the Bigneſs of an Egg of Butter, a little Pepper and Salt, ſqueeze in a Lemon, add in half a minc'd Anchovie, and warm this over the Fire, juſt ſo much as to melt the Butter; then ſet it to cool, and ſheet your Patty-pan for a Plate or Diſh, as you did for your Muſhrooms in the laſt Receipt. Then put in your Lobſters, and cover it with a Paſte: Bake it three Quarters of an Hour before you want it; when it is bak'd, cut up your Cover, and draw up the other Half of your Sauce above-mention'd with a little Butter, to the Thickneſs of a Cream, and pour it over your Patty, with a little ſqueez'd Lemon; cut your Cover in two, and lay it on the Top, two Inches diſtant, that it may be ſeen what is under. You may bake Cray-fiſh, Shrimps, or Prawns, the ſame Way; and they are all proper for Plates or little Diſhes, for ſecond Courſe.

To make a Patty of Calves Brains.

Clean the Brains very well, and ſcald them: Then blanch ſome Aſparagus-Tops in a Sauce-pan, with a little Butter and Parſly. When they are cold, put them in the Patty with the Brains, the Yolks of five or ſix hard Eggs, and ſome of the

the forc'd Meat, for which you have the Directions in Letter *F.* When it is bak'd, squeeze in the Juice of a Lemon, pour in some drawn Butter and Gravy: So serve it.

To make a Pie of Partridges, Woodcocks, &c. to be eaten warm.

Take a Brace of Partridges and another of Woodcocks. Draw your Partridges, and keep the Livers. Truss up both one and t'other, and beat them on the Breast with a rolling Pin, so as to break all their Bones: Then having larded them with great Lardons, season'd with Pepper, Salt, Herbs, and Spices; slit them along the Back. Pound the Livers of your Partridges, with scrap'd Bacon, Mushrooms, Truffles, Cives and Parsly, season'd in like Manner as your above Lardons. When it is well pounded, stuff with it the Bodies of your Woodcocks and Partridges, and season them besides. Having prepar'd and rais'd your Paste, lay them in all round it, with some Mushrooms and Truffles, and a Bay-Leaf. Cover them all over with Bards of Bacon, lid your Pie, and set it in the Oven. When it is bak'd enough draw it out of the Oven, cut up the Cover, take out the Bacon, skim off all the Fat; and having prepar'd a Cullis of Partridges with Veal-Sweetbreads, Truffles and Mushrooms, pour it hot into the Pie, squeeze in a Lemon, and serve it for the first Course.

The hot Pies of Chickens, Pigeons, Larks, Quails, Thrushes, and the like, are made and serv'd in the same Manner.

To make a Pheasant Pie.

Your Pheasant being drawn and larded with great Lardons, take some scraped Bacon, with some raw Mushrooms and a Truffle, some Parsly and Cives, all shred very small; mix all this well together, and stuff the Body of your Pheasant with it. Then having rais'd your Paste into a Pie, lay some scrap'd Bacon on the Bottom of it, season'd with Salt, Pepper, Herbs and Spices. Lay in your Pheasant, season'd in like Manner, cover it with Slices of Veal, grated Bacon, fresh Butter, and Bards of Bacon over all. Then lid your Pie, and set it in the Oven; while it is baking, take some Truffles, and having peel'd and wash'd them well, cut them in Slices, put them into a Sauce-pan with some good Gravy, let them simmer over a soft Fire, and thicken them with a Cullis of Veal and Ham. When your Pie is baked, cut up the Cover, take out the Bards of Bacon and Slices of Veal, skim of all the Fat, pour in your Ragoo of Truffles and serve it hot.

Instead of a Ragoo of Truffles, you may serve this Pheasant Pie with a Carp-sauce, or with a Ragoo of Sweetbreads and Livers.

We make Pies of Partridges, Ducks and Quails, in the same Manner as we do this Pheasant Pie.

To make a Rabbet Pie.

Keep the Livers of your Rabbets, cut off the Heads, and the first Joint of the Legs: Lard them with great Lardons, season'd with Salt, Pepper, savoury Herbs, Spice, Parsly and Cives. Prepare your Pie, as usual; and garnish the Bottom of it with scraped Bacon, season'd as above. Cut your Rabbets in two in the Middle, and place them

them in your Pie, having seasoned them with the same Seasoning, and put to them a Bunch of Herbs. Cover them with Slices of Veal and Bards of Bacon, put on the Lid, rub it over with beaten Eggs, and set it in the Oven. Then make a Cullis as follows: Take a Pound of a Fillet of Veal, and a Piece of a Gammon of Bacon; cut them in Slices, and lay them in the Bottom of a Stew-pan, together with some sliced Onion and Carot, and your Rabbets Livers over them: Cover your Stew-pan, and set it over a Stove; when the Livers begin to be warm, take them out and pound them in a Mortar. When your Cullis begins to stick to the Stew-pan, throw in a little melted Bacon with a Pinch of Flower, stir it about, moisten it with Gravy, season it with savoury Herbs, a whole Leek, a little Parsly, two or three Cloves, two or three Mushrooms, and as many Truffles: Add two or three Crusts of Bread, let it simmer half an Hour; then take out your slices of Veal, put in your pounded Livers, mix them well with it; strain it through a Sieve into a Sauce-pan, set it over a Fire to keep it hot, but take care that it do not boil. When your Pie is bak'd, open it, take out the Veal-slices, take off all the Fat, place the Pie in a Dish, pour in your Cullis, and serve it for the first Course.

To make a Pigeon Pie.

When your Pigeons are pick'd, drawn and truss'd, lard them with well-season'd Lardons. Take the Livers and some raw Bacon, some Parsly, Cives, savoury Herbs, Mushrooms, Truffles and Marrow; mince them all very small, and pound them together in a Mortar. Stuff the Bodies of your Pigeons with this, and keep some of it to lay under them in the Pie. Form your Pie,

cover the Bottom of it with the Farce, then having ſeaſoned your Pigeons, lay them in upon it, put in a Bay-Leaf; cover your Pigeons with Slices of Veal and Bards of Bacon, lay on the Lid and ſet it in the Oven; when it is bak'd, cut off the Cover, take out the Veal and Bacon, skim off the Fat, pour in a good Ragoo of Sweetbreads, Cocks-combs, Muſhrooms, *&c.* and ſerve it hot for the firſt Courſe. You will find the Way of making that Ragoo in Letter *R.* Article *Ragoo.* We likewiſe ſerve this Pigeon Pie without any Ragoo, pouring in a Cullis of Veal and Ham, after we have taken off the Fat.

Note, That a Turkey Pie is made in the ſame Manner.

To make a Chicken Pie.

Take a Couple of fat Chickens, and parboil them; then lard them with great Lardons, ſeaſoned with Salt, Pepper, Spices, minced Herbs, Cives and Parſly. Take the Livers of your Chickens and pound them in a Mortar with ſcraped Bacon, Truffles, Parſly and Cives, ſeaſoned with a little Salt, Pepper, ſavoury Herbs and Spices; when all this is well pounded together, farce the Bodies of your Chickens with it. Having made your Paſte, rowl a Sheet of it about an Inch thick, and lay it on a Sheet of butter'd Paper: Make the Pie of the Size of your Chickens, and cover the Bottom of it with a little pounded Bacon, ſeaſoned with Salt, Pepper, the uſual Herbs and Spices; lay in your Chickens, ſeaſon them above as beneath, and cover them with thin Slices of Veal and Bards of Bacon, together with a Bit of freſh Butter: Then lid your Pie and ſet it in the Oven: Let it bake three or four Hours. Mean while take ſome raw Truffles, and having peel'd and waſh'd them, cut them in

Pieces

Pieces, and put them into a Sauce-pan; moiſten them with Veal Gravy, and ſet them to ſtew over a gentle Fire; when they are enough, thicken them with a Cullis of Veal and Ham; and a little Eſſence of Ham. When your Pie is baked, draw it out of the Oven; take the Paper from the Bottom of it, cut up the Cover, take out the Veal and the Bacon, and skim off all the Fat; pour your Ragoo of Truſles into the Pie, and ſerve it for the firſt Courſe. Inſtead of Truſles, you may ſerve it with a Ragoo of Oyſters or of Cray-fiſh; which ſee in their proper Places.

Note, That Pies of Pullets, Capons and Turkey-Poults are made in the ſame Manner.

To make a Duck Pie, to be eaten warm.

Take two Ducks, and having got them ready as for roaſting, parboil them, and lard them with great Lardons of Bacon, and the Lean of a Ham, ſeaſon'd with Salt and Pepper, ſavoury Herbs, Spices, and ſome ſhred Cives and Parſly. When they are larded, rowl a Sheet of Paſte an Inch thick, raiſe it into a Pie, and cover the Bottom of it with pounded Bacon, ſeaſoned as your above Lardons, and lay in your Ducks: Fill up the empty Spaces with Mutton-Cutlets, larded and ſeaſoned as above; then ſtrew ſome of the ſame Seaſoning all over the Pie, and lay over the Whole ſome Slices of Veal, and over them ſome Bards of Bacon, and a Bit of freſh Butter, cover your Pie with a Sheet of Paſte, and bake it four or five Hours; Mean while make a Ragoo with Sweetbreads, Livers, Cocks-combs, Truſles and Muſhrooms; toſs them all up in a Stew-pan with a little melted Bacon, moiſten them with good Gravy, let them ſimmer half an Hour over a gentle Fire, take off all the Fat, and thicken them

them with a Cullis of Veal and Ham. When your Pie is bak'd, place it in a Diſh, cut up the Cover, take out the Veal and Bacon, skim the Fat clean off, pour in the Ragoo, and ſerve it for the firſt Courſe.

To make a Duck Pie, to be eaten cold.

Prepare, parboil, lard, and ſeaſon your Ducks as in the laſt Receipt. Having made your Paſte, rowl a Sheet of it an Inch thick, and of the Largeneſs you intend to make your Pie: Rub a Sheet of Paper with Butter, flower a Table, lay the Paper upon it, and the Paſte upon that, raiſe your Pie, and then take ſome minc'd Cives and Parſly, and pound them in a Mortar with freſh Butter, and ſtuff the Bodies of your Ducks with it. Cover the Bottom of your Pie with pounded Bacon, ſeaſon'd with Salt, Pepper, Herbs and Spices. Lay in your Ducks, and fill up the Intervals with ſome of the pounded Bacon: Put in one Bay-Leaf, and cover the Whole with Bards of Bacon; lid your Pie with a Sheet of the ſame Paſte, rub it over with an Egg, and ſet it into the Oven; when it begins to grow brown, cut a Hole in the Lid to give it Air, and cover it with a Sheet of Paper. Let it bake four or five Hours, then draw it, ſtop up the Hole you made in the Lid; and when the Pie is half cold, turn it upſide-down, and let it ſtand in that Manner till it is quite cold. When you would ſerve it cut it open, place it in a Diſh with a clean Napkin under it, and ſerve it for the ſecond Courſe.

To make a Goose Pie.

PArboil the Goose and bone it, then season it with Salt and Pepper: Put it into a deep Crust with a good deal of Butter both under and over it. Bake it well, and then pour in as much melted Butter at the Vent-Hole, as will fill up the Pie. Serve it with Mustard and Sugar.

Another Way.

Bone the Goose, or only slit it down the Back. Take out the Breast-bone and break the others: Cut two Rabbets in Pieces: Season with four Ounces of Salt, two of Pepper, and two Nutmegs: If the Goose be large, stick the Breast of it with Cloves: Put one Half Pound of Butter in the Belly, and with another cover the Bottom of the Pie: Lay in the Goose with the Breast downwards, and with the Pieces of Rabbet fill up the void Spaces, lay three Pounds of Butter on the Top, and when you take it out of the Oven, fill up the Pye with clarify'd Butter.

To make a Lamb Pie the German *Way.*

Take a Quarter of Lamb, cut it in Pieces, and lard them with small Lardons, season them with Salt, Pepper, Nutmeg, Cloves, Bay-Leaf, pounded Bacon, Cives and savoury Herbs, put them into Paste, and bake them three Hours: Then draw your Pie, cut it open, take off all the Fat, pour into it a Ragoo of Oysters, [which see in Letter *O.*] and serve it hot for the first Course.

To make a Pie of a Fillet of Veal.

Take a Fillet of Veal and cut it in three; lard it and seaſon it with Pepper, Salt, Spice, Herbs, *&c.* as uſual; raiſe your Pie of fine Paſte, and cover the Bottom of it with the forc'd Meat, for which you have the Receipt in Letter *F.* then lay in your Veal, and garniſh it with Sweetbreads, Morils, Truffles, Muſhrooms, Aſparagus-Tops, Artichoke-Bottoms, and pounded Bacon, ſeaſon'd with Salt, Pepper, Spice and Herbs: Cover it with the ſame Paſte, and bake it two Hours. Juſt before you ſerve, cut it open, take off all the Fat, and pour in a Cullis of Veal and Ham; ſo ſerve it hot for the firſt Courſe.

To make a Carp Pie.

After having gutted and ſcal'd your Carp, lard it with Lardons of Eel, ſeaſon your Carp with Butter, Salt, Pepper, Cloves, Nutmeg and Bay-Leaf. Raiſe your Dough long-ways, the Length of your Carp, which having put in, lid your Pie, put it into an Oven not too hot, and when it is half bak'd, pour in a Glaſs of White Wine; when it is quite bak'd, cut it open, take off the Fat, pour in a Ragoo of Oyſters, and ſerve it for firſt Courſe.

Note, That we ſometimes farce the Belly of the Carp with a Farce made of the Milts of Carps, Oyſters, Muſhrooms, and Artichoke-Bottoms, as has been directed in Letter *C. p.* 38.

To make a Sole Pie.

Half-fry your Soles, and cut the Fleſh from the Bones in long Slices. Make a Farce with the Fleſh

Fleſh of Eels, with Muſhrooms, Truffles, ſavoury Herbs and freſh Butter, ſeaſon'd with Pepper and Salt. Having rais'd your Pie, lay ſome of this Farce over the Bottom of it, and over that your ſliced Soles; throw over them a Seaſoning of Salt, Pepper, Spice and Herbs; cover it over with freſh Butter, then lid your Pie, rub it over with Egg, and ſet it in the Oven. When it is bak'd, cut it open, take off the Fat, and pour in a Ragoo of Truffles; ſo ſerve it hot for the firſt Courſe. You will find the Way of making a Ragoo of Truffles in Letter *R.* Article *Ragoo.*

To make an Eel Pie.

Having ſtript your Eels, cut them in Pieces three or four Inches long. Make a ſmall Farce with ſome of the Fleſh, ſome Muſhrooms, Cives, Parſly and freſh Butter, ſeaſon'd with Salt, Pepper, Spices and Herbs. Raiſe your Pie of fine Paſte, and of a moderate Height; Garniſh the Bottom of it with the Farce, and then lay in your Bits of Eels, ſeaſon'd in the ſame Manner as your Farce; add a Bunch of Herbs, and cover the Whole with Butter; then lid your Pie, rub it over with Egg, and ſet it in the Oven. Make a Ragoo of the Milts of Fiſh, Truffles and Muſhrooms. When your Pie is bak'd, cut it open, take the Fat clean off; pour in your Ragoo, and ſerve it for the firſt Courſe. Take care that the Cullis of your Ragoo be not too thick, and that there be enough of it.

To make a Turbot Pie.

Having prepar'd your Pie, lay ſome freſh Butter over the Bottom of it, over which ſtrew ſome Salt, Pepper, Spices and ſavoury Herbs, lard your Tur-

Turbot with Anchovies, lay it into the Pie, ſtrew another Seaſoning of the ſame over it, cover it with Butter, put on the Lid, and ſet it into the Oven. When it is bak'd, cut it open, take the Fat clean, pour in a Ragoo of Cray-fiſh, Truſles and Muſhrooms, [which ſee in Letter *C. p.* 49.] and ſerve it hot for the firſt Courſe.

To make a Pike Pie.

Your Pike being gutted and ſcaled, lard it with Lardons of Eel, and Anchovies. Make a Farce with a Piece of Carp, ſome Muſhrooms and Truſles, ſome Cives and Parſly, ſeaſon'd with Pepper, Salt, Spice and Herbs; add a Piece of Butter and the Yolks of two raw Eggs; mince all this well together, and put it into the Belly of your Pike. Prepare your Pie, cover the Bottom of it with freſh Butter, ſtrew over it a Seaſoning of Salt, Pepper, Herbs and Spices, cut your Pike in two in the Middle, lay it into the Pie, ſeaſon it above as under, and add a Bunch of Herbs; cover the Whole with Slices of freſh Butter, lid your Pie, rub it over with Egg, and bake it in the Oven: When it is bak'd, cut it open, take the Fat clean off, pour in a Ragoo of Cray-fiſh Tails, Milts of Fiſh, Truſles and Muſhrooms; ſo ſerve it for the firſt Courſe.

To make a Gurnet Pie.

Gut your Gurnets, keep the Livers, and cut off the Heads, Lay ſome freſh Butter in the Bottom of your Pie. Make a Farce with the Fleſh of two Gurnets, ſome Muſhrooms, Truſles, Parſly, Cives, and freſh Butter, ſeaſon'd with Salt, Pepper, Herbs and Spices: Shred the Whole well together, cover your Butter at the Bottom of your Pie with ſome of this Farce; then lay in the Gur-

nets, putting some of the Farce between every two of them: Strew over them some Salt, Pepper, savoury Herbs and Spices; cover them with Butter, lid your Pie, and set it in the Oven. Pound the Livers of your Gurnets with an Anchovie; take some Cullis of Cray-fish, mix your pounded Livers well with it, and strain them through a Sieve. Set this over a Stove to heat it, and when your Gurnet-Pie is bak'd, cut it open, take off all the Fat, pour in your Cray-fish Cullis, and serve it hot for the first Course.

To make a Trout Pie.

Having gutted and scaled your Trouts, lard them with Eel and Anchovies; cut off their Heads and the Ends of their Tails; then having raised your Pie, lay some fresh Butter all over the Bottom of it. Make a Farce with some of the Flesh of Trouts, Truffles, and Mushrooms, Parsly, Cives and fresh Butter, season'd with Salt and Pepper, savoury Herbs and Spices: Mince all this together, and stuff the Bellies of your Trouts with it: Then lay them into the Pie, having first season'd them with Salt, Pepper, Herbs, and Spices; cover them with fresh Butter, and having lidded your Pie, rub it over with Egg, and bake it. When it is bak'd, cut it open, take off the Fat, pour in a Ragoo of Cray-fish, and serve it hot for the first Course.

To make a Pasty of a Gammon of Bacon, to be eaten hot.

Take a small Gammon of Bacon, pare off the Sward, take out the middle Bone and Hock-bone: Make it very fresh; then lard it with large Lardons well season'd, but without Salt: Form your Pasty of the Size of your Gammon, but of a com-

common Paſte; garniſh the Bottom of it with pounded Bacon, and ſeaſon it with Pepper, ſavoury Herbs and Spices, but ſtill without Salt: Then put in your Gammon, and lay ſome of the ſame Seaſoning over it; cover it with Bards of Bacon, and then lid your Paſty. Let it bake ten or twelve Hours. Make a Ragoo of Veal-Sweetbreads, Fowls Livers, Cocks-combs, Muſhrooms and Truſles: Toſs them up in a little melted Bacon, moiſten them with Gravy, and ſet them to ſimmer over a Stove for half an Hour: When your Ragoo is enough done, take off all the Fat, and thicken it with a Cullis of Veal and Ham. When your Paſty is bak'd, cut it open, take off the Fat, and pour in your Ragoo; ſo ſerve it warm for the firſt Courſe. Remember to put no Salt into your Ragoo, becauſe of the Gammon, which will be Salt enough of it ſelf.

Inſtead of the Ragoo, you may make Uſe of a Carp-Sauce; for which you will find a Receipt in Letter *P.* Article *Pheaſant with Carp-Sauce.*

Another Time you may ſerve this Paſty with a Ragoo of Cray-fiſh, which ſee in Letter *C. p.* 35. Article *Capon with Cray-fiſh.*

To make Petty-Patties of Fiſh.

Take the Fleſh of Carps, Eels and Tenches, and ſome Muſhrooms half ſtew'd; mince all this together with Parſly and Cives, Salt, Pepper, Cloves and Nutmeg, all pounded in a Mortar, and as much Butter as Fiſh. Make your Petty-Patties of Puff-Paſte, and bake them.

To make Petty-Patties of Oyſters.

Take as many Oyſters in the Shells as you would make Patties, then mince the Milts and Fleſh of

Carps, Tenches, Pikes, and the Flesh of Eels: Season all this with Pepper, Salt, pounded Cloves and White-White; wrap up your Oysters in it, of which you put only one in each Patty, with a little fresh Butter. Bake them, and either serve them hot in *Hors-d'Oeuvres*, or use them as Garnishing.

To make Petty-Patties the Spanish *Way.*

Take a Piece of fat Bacon, a Piece of Veal, and the Breast of a Pullet, blanch them all in scalding Water; and mince them very small; then season it with all Sorts of Spices. Pound it in a Mortar, adding a little Garlick and some Rocambole: So form your Petty-Patties of Puff-Paste, and when they are bak'd, use them either for Garnishings, or serve them as *Hors-d'Oeuvres.*

PIG.

To roast a Pig.

TAKE the Liver of the Pig, and mince it with blanch'd Bacon, some Capers, Truffles and Mushrooms, one Anchovie, half a Clove of Garlick and a little savoury Herbs: Toss all this up in a Sauce-pan; put it in the Belly of your Pig, with an Onion stuck with Cloves, and a Bit of Butter, sew it up and lay your Pig to the Fire: When it begins to warm, baste it with Oil of Olives, dipping a Feather in the Oil, and rubbing it all over the Pig: This is the best Way to make it have a crackling Skin, and to keep it from blistering. When it is roasted, make a Sauce only of its own Gravy, a little Butter, and the Pudding in the Belly of the Pig; into which squeeze the Juice of a Lemon; so serve it hot.

To boil a Pig.

Lay it round with the Tail in its Mouth: Set it to boil in a Pot of Water with a large Handful of Salt, a Faggot of Thyme, Roſemary, Winter-Savoury and Sweet Marjoram; when it is half-boil'd, take it out of the Pot, and ſtrip off the Skin; then cut the Pig into Quarters, and lay them in a Stew-pan with Prunes, Currans and large Mace. When it is ſtew'd enough lay it on Sippets in the Diſh, and pour upon it all the above Ingredients.

To dreſs a Pig the French *Way.*

Having ſpitted the Pig, lay it down to the Fire, and let it roaſt till it is thorowly warm; then cut it off the Spit, and divide it into about twenty Pieces: Set them to ſtew in White-Wine and ſtrong Broth, ſeaſon'd with grated Nutmeg, Pepper, two Onions mine'd ſmall, ſome ſtripp'd Thyme, Gravy, Butter, Elder-Vinegar, and two or three Anchovies: When it is enough, diſh it in the Liquor it was ſtew'd in, with ſlic'd Orange and Lemon upon it.

To dreſs a Pig the German *Way.*

Cut the Pig in Quarters, and toſs them up in melted Bacon; then boil them in good Broth, ſeaſon'd with an Onion ſtuck with Cloves, a Fagot of Herbs, Salt, Pepper and Nutmeg; when it is almoſt boil'd, put in half a Pint of White-Wine: Then toſs up in the ſame melted Bacon in which you toſs'd up your Pig, ſome Oyſters and a little Flour, a Slice or two of Lemon, ſome Capers and ſton'd Olives; when you are ready to ſerve, ſqueeze

squeeze in the Juice of a Lemon, and garnish the Brims of your Dish with the Brains of the Pig fry'd, and fry'd Parsly.

To dress a Pig au Pere-doüillet.

Cut off the Head, then cut the Pig in Quarters: Lard them with large Lardons well season'd. Lay a Napkin in the Bottom of a Kettle, and put some Bards of Bacon upon it; upon them place the four Quarters of the Pig, and the Head in the Middle of them: Season it with Cloves, Nutmeg, Mace and Cinnamon, with Basil, Bay-Leaf, Salt, Pepper, two Rocamboles, a sliced Onion and Lemon, Carots, Parsnips, Parsly and Cives; then cover it with Bards of Bacon, and fold the Napkin over it. Cut two or three Pounds of a Fillet of Veal in Slices, with some Bards of Bacon, and having laid them in a Stew-pan, cover it and set it over a Stove; when it begins to stick, as when you make Veal-Gravy, moisten it with good Broth; but take care to keep it from browning; pour it into the Kettle, with a Bottle of White-Wine, and stew your Pig in it. When it is enough, take it off the Fire; and if you would serve it cold in Plates or little Dishes, let it stand till it be cold in its own Liquor; then take it out and drain it well, wipe it with a linen Cloth to make it as white as you can, and serve it on a Napkin laid in a Dish, the Head in the Middle, the four Quarters round it, and garnished with green Parsly. You may likewise serve it hot for a Dish of the first Course, as follows. When your Pig is almost ready, take some Veal-Sweetbreads, Mushrooms and Truffles; toss them up in a Sauce-pan with a little melted Bacon, moisten them with good Gravy, and when they have simmer'd till they are ready, take off the

Fat, and thicken them with a Cullis of Veal and Ham. Having thus prepared your Ragoo, and the Pig being ready, take it up, drain it well, lay the Head in the Middle of the Diſh, the four Quarters round it; ſo pour the Ragoo upon it, and ſerve it hot for a Diſh of the firſt Courſe.

To ſouſe a Pig.

Firſt cut off the Head, then ſlit the Body through the Middle, then take out all the Bones, put the Fleſh into warm Water, and let it lie in it twelve Hours: Then roll it up in a Collar as you do Brawn, and boil it in only Water, till it is tender: Then take it up and lay it on an Earthen Pot with Water and Salt: Having done this, put a Quart of White-Wine into a Quart of that Liquor, and boil it with three or four Bay-Leaves. Take the Pig out of the Cloth, and when the Souſe is cold, put it in it: Serve it with green Fennel and Vinegar in Saucers, as you do Sturgeon. It will keep good three Months.

To make a Pig Pie.

Having flea'd off the Skin, cut the Pig into Quarters, and ſeaſon them with Salt and Pepper, beaten fine and mix'd together. Make a Cruſt of Paſte in the Form of a Pie, and lay in the Quarters; ſhred very ſmall a Handful of Parſly and ſix Sprigs of Winter-Savoury, which ſtrew over the Pig. Then ſtrew over all the Yolks of three or four hard Eggs grated, laying upon them here and there a Blade of Mace, ſome Bunches of Barberries, and a Handful of Currans: Spread over all about Half a Pound of freſh Butter, then cloſe up the Pie, and bake it in an Oven moderately heated: When it has ſtood three Hours in the Oven,

beat

beat up about a Pound of Butter, pour it into the Pie, and ſcrape ſome double refin'd Sugar over the Lid.

PIGEONS.

To dreſs Pigeons à la Tartare, *with cold Sauce.*

SINDGE your Pigeons, truſs them as for boiling, flat them with your Cleaver on the Dreſſer, as thin as you can without breaking the Back or Breaſt-skin; ſeaſon them with Pepper, Salt, and Cloves, as if they were for a Pie; dip them in melted Butter, drudge them with grated Bread, and broil them on a Gridiron half an Hour before you want them, turning them ſeveral Times, and let them be throughly broil'd. You may, if you will, broil them on a Sheet of Writing-Paper well butter'd, to ſave them from the Smoke. Then provide your Sauce as follows: Mince a Spoonful of Parſly very fine: Take a Shalot or a Bit of Onion, two Spoonfuls of Pickles, and one Anchovie, mince all theſe very fine, apart, then ſqueeze in the Juice of a Lemon, add half a Spoonful of Water, ſix Spoonfuls of Oil, a little Pepper, little or no Salt, becauſe of your Anchovie and ſeaſon'd Pigeons: Mix all theſe Ingredients juſt as you are going to ſerve, put to them a Spoonful of Muſtard, and pour this Sauce cold on the Bottom of your Diſh or Plate; then lay ſix or eight broil'd Pigeons on the Top of it, according to the Bigneſs of your Diſh. So ſerve it. It is proper for firſt Courſe.

To force Pigeons.

Make the forc'd Meat of Veal, and force the Breaſts of your Pigeons: Then boil them and garniſh the Brim of the Diſh with ſome of the

ſame forc'd Meat bak'd. Let your Sauce be Stucks of Artichokes, but very ſmall and boil'd tender; ſtrain them, and pour ſome Butter, drawn very thick, upon your Pigeons. So ſerve them.

To make a Pupton of Pigeons.

For a little Diſh, you may take ſix Pigeons or more, according to the Bigneſs of your Diſh, truſs them, ſindge and blanch them; then fry them off in a little Butter, or Hogs Lard, being firſt larded with ſmall Lardons; then put them a ſtewing with a little Broth or Gravy; when they are almoſt tender, put to them two Sweetbreads cut in large Bits and fry'd, a Handful of Morils and Muſhrooms well pick'd and waſh'd, and twelve Cheſnuts blanch'd: Put all this together, then take a Sauce-pan with a Quarter of a Pound of Butter, a ſmall Handful of Flour, and two whole Onions; brown it over the Fire with a Pint of Gravy, put in your Ingredients aforeſaid, having firſt well ſeaſon'd them with Pepper, Salt and Nutmeg. Let it ſtew till moſt of your Ragoo ſticks to your Meat, then ſet it off the Fire a cooling. Take a Patty-pan or Sauce-pan, and butter the Bottom and Sides; then cut four or five Slices of Bacon as long as your Hand, and thin as a Shilling; place them at the Bottom and Sides of your Pan at an equal Diſtance; then place all over it a Quantity of the forc'd Meat, for which you have the Receipt in Letter *F.* half an Inch thick, as high on the Sides of your Pan as you think will hold your Pigeons and Ragoo. Then pour in your cold Ragoo and Pigeons, placing them with the Breaſts to the Bottom of the Pan, becauſe the Bottom Side is turn'd up when it goes to the Table; then take out your whole Onion, Bacon, and Cloves that was in your Brown,

Brown, and ſqueeze in a whole Lemon, place your Pigeons with the Breaſts to the Middle of the Pan, and your Ragoo betwixt your Pigeons at an equal Diſtance. Cover it all over with the ſame forc'd Meat an Inch thick, and cloſe it well round the Sides, ſmooth it well with your Hand and an Egg; ſtrew on it a little grated Bread, bake it an Hour before you have Occaſion to uſe it; then looſe it from the Sides of your Patty-pan or Sauce-pan with your Knife, put it on your Mazarine or little Diſh wherein you intend to ſerve it, and turn it upſide down clearly; if it is well bak'd, it will ſtand upright like a brown Loaf. Squeeze over it an Orange, lay round it fry'd Parſly; the Sauce in the Middle. So ſerve it for firſt Courſe.

Note, That we make Puptons of Quails, Partridges, Turtle-Doves, Buntings and Larks the ſame Way; only adding to the two laſt ſome Yolks of hard boil'd Eggs.

To dreſs Pigeons au Baſilic.

Blanch your Pigeons well in ſcalding Water, then cut open the Backs as little as may be, only to put in them a ſmall Farce, made of raw Bacon, and the Livers of your Pigeons minc'd very ſmall, with a little Parſly, Baſil and Cives, all very well ſeaſoned. When they are farc'd, boil them in a little Pot, in good Broth, with an Onion ſtuck with Cloves, a little Verjuice and Salt: When they are boil'd take them up, and having got ready ſome beaten Eggs, rowl your Pigeons in it, and at the ſame Time in Crums of Bread, with which they muſt be all over covered very thick. After you have done ſo to all of them, heat ſome Hogs Lard very hot, then put in your Pigeons, and fry them till they are very

brown; then take them up and ſerve them, garniſh'd with fry'd Parſly.

To dreſs Pigeons au Soleil.

Take ſquab Pigeons and ſtew them *à la Braiſe*. Get ready a Farce compoſed of the Fleſh of all Sorts of Fowls, minc'd very ſmall, and then pounded to a Paſte. Wrap up your Pigeons in this Farce, ſo that nothing of them may be ſeen but the Heads. Then dip them in beaten Eggs, and drudge them with half Flour, half Crums of Bread; fry them till they are brown. Lay a Napkin in a Diſh, place your Pigeons upon it and lay ſome fry'd Parſly between them; ſo ſerve them.

To dreſs Pigeons with Fennel.

Heat them a little before the Fire to blanch them. Take the Livers, with Bacon, Cives, Parſly, and a little green Fennel; mince them all together and ſeaſon them well; ſtuff the Bodies of your Pigeons with it; roaſt them, and ſerve them with a Ragoo.

To dreſs Pigeons à la Braiſe.

Take the largeſt you can get, and lard them with great Lardons well ſeaſon'd: Make a Farce ſomewhat thick, and farce the Bodies of them; ſtew them *à la Braiſe* as you do many other Things: When they are enough, take off the Fat, diſh them up, and pour on them a Ragoo of Sweetbreads and Truffles; ſo ſerve them.

To dreſs Pigeons en Compôte.

Your Pigeons being pull'd and drawn, truſs them handſomely, the Legs in the Bodies, and par-

parboil them: Then lard them with large Lardons, seasoned with Salt, Herbs, Pepper, Spices, minced Cives and Parsly, and stew them *a la Braise*: While they are stewing, make a Ragoo of Cocks-combs, Fowls Livers, Truffles, and Mushrooms, tossing them up in a little melted Bacon; then moisten your Ragoo with Gravy, set it to simmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons and drain them; then put them into the Ragoo, and them simmer in it to give them the Taste of it: Lay them in a Dish, pour the Ragoo upon them, and serve them for the first Course.

To dress Pigeons en Compôte *with white Sauce.*

Your Pigeons being scalded, drawn, truss'd and blanch'd, put them into a Stew-pan, with a little melted Bacon, a Bunch of Herbs, an Onion stuck with Cloves, Veal Sweetbreads, Cocks-combs, Mushrooms, and Truffles, the Whole season'd with Salt and Pepper; toss them up over a Stove; put in a little Flour, and give them three or four Turns: Put to them some good Broth, and make them simmer in it over a gentle Fire: When they are enough done, take off the Fat, and thicken them with a white Cullis: You will find the Way of making it in Letter *C*. But if you have no Cullis, make Use, instead of it, of the Yolk of two or three Eggs beaten up in Cream, with a little shred Parsly. So dish them up and serve them for first Course.

To boil Pigeons.

Stuff them with sweet Herbs, chopt Bacon, grated Bread, a little Butter, Spice, and the Yolk of an Egg. Then boil them in strong Broth,

Broth, and White-Wine Vinegar, into which put ſome Mace, Salt, Nutmeg, minced Parſly, and drawn Butter. Garniſh the Diſh with ſliced Lemon and Barberries.

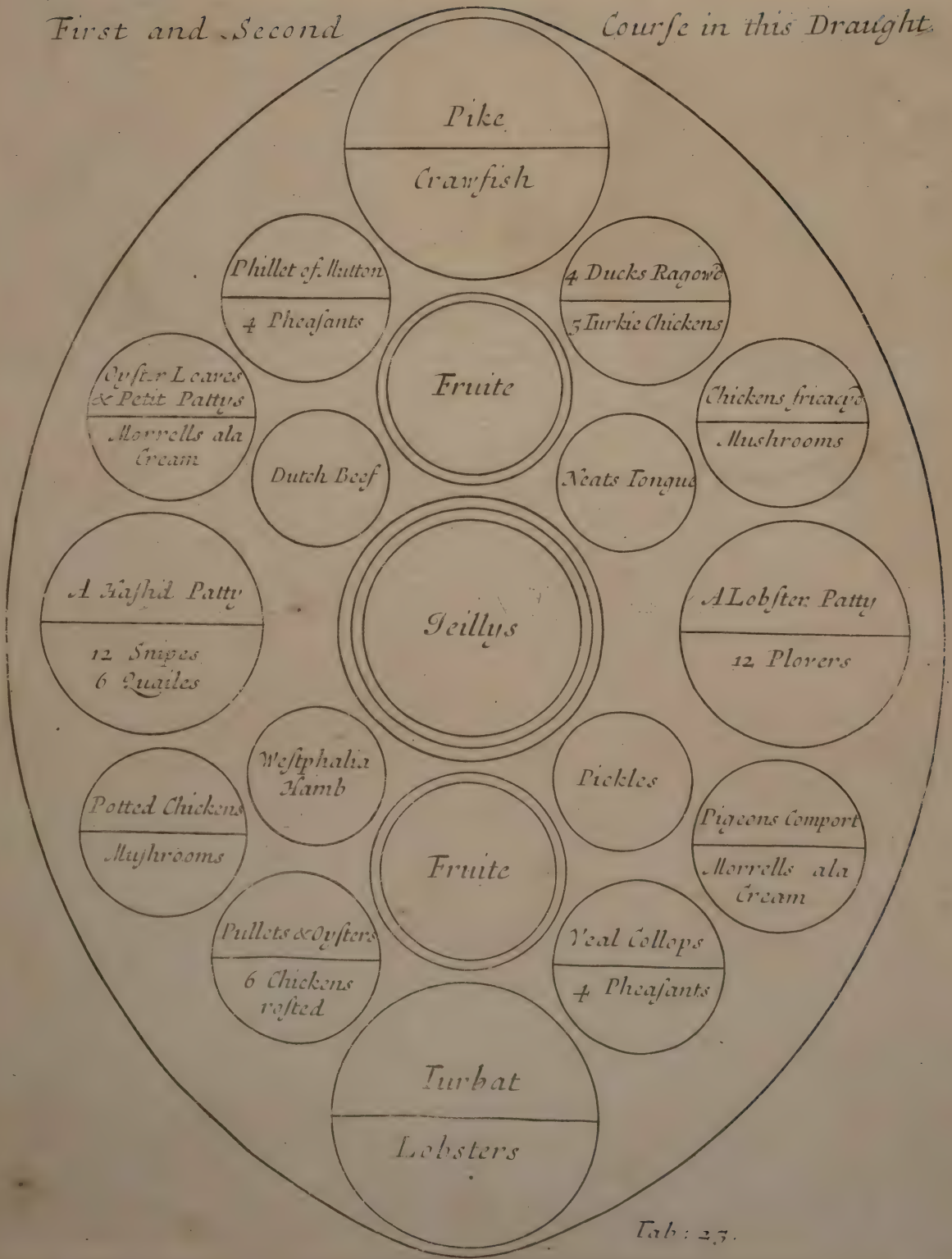
To broil Pigeons.

Slit them down the Back, and ſprinkle them with Salt and Pepper: Let them broil gently, and turn them often on the Gridiron; and while they are broiling keep baſting them with red Wine. Let the Sauce be freſh Butter, a little Shalot, and the Juice of Lemon: So ſerve them up hot.

Roaſted Pigeons and Bacon.

Your Pigeons being got ready for Roaſting, thruſt your Finger between the Fleſh and the Skin of the Breaſt. Scrape ſome Bacon; ſeaſon it with Pepper, ſavoury Herbs, and a little Spice; add to it ſome ſhred Parſly, ſome Cives, one minced Muſhroom and a Truſle: Mix all theſe well together, and farce the Breaſts of your Pigeons with it between the Skin and the Fleſh; put them on the Spit, wrap them up in thin Slices of Veal, Bards of Bacon and Sheets of Paper, and lay them down to the Fire. Make a Ragoo as follows: Cut ſome Ham of Bacon in thin Slices, and having beat them, lay them in the Bottom of a Stew-pan, cover it, and ſet it on the Stove to ſimmer over a gentle Fire; when it begins to ſtick, put to it a little melted Bacon, a Pinch of Flower, and give it ſeven or eight Turns over the Stove; moiſten it with Gravy without Salt, ſeaſon it with Pepper and a Bunch of Herbs, cover it cloſe and let it ſimmer over a ſlack Fire: When you think it is done enough, take off the Fat, and thicken it with a Cullis of Veal and Ham.

First and Second Course in this Draught



Tab: 23.

Ham. When the Pigeons are roaſted, take off the Bards from them, and lay them in a Diſh, garniſh them with the Slices of Ham, and pour the Liquor of the Ragoo upon them. Serve them for the firſt Courſe.

Pigeons farced and roaſted.

Looſen the Skin of the Breaſts with your Finger; then take the Livers of your Pigeons, a Piece of the Lean of a Ham of Bacon, together with ſome Muſhrooms and Truffles: Seaſon all this with Pepper, Herbs and Spices, add as much of the Fat of Bacon as you think convenient, and likewiſe a little Parſly and Cives: Mince it all together, and pound it in a Mortar with the Yolks of two raw Eggs. Then farce your Pigeons with this Farce; and having ſpitted them, wrap them up in thin Slices of Veal, Bards of Bacon, and Sheets of Paper, and lay them to the Fire; when they are roaſted, take off the Bards, lay them handſomely in a Diſh; and pour upon them a Cullis of Veal and Ham; ſo ſerve them for the firſt Courſe.

To dreſs Pigeons with Truffles.

Farce them as in the laſt Receipt, then make a Ragoo of Truffles as follows: Peel, waſh and cut them in Slices; put them into a Stew-pan with ſome Veal-Gravy, and make them ſimmer in it over a little Fire; when they are ſtew'd, thicken them with a Cullis of Veal and Ham. Your Pigeons being roaſted, take off the Bards, lay them in a Diſh, and pour on them the Ragoo of Truffles. Serve them for the firſt Courſe.

Pigeons with Morils and Muſhrooms are dreſs'd and ſerved in the ſame Manner.

To

To make a Fricaſſee of Pigeons in their Blood.

Take ſome Pigeons out of the Dove-Houſe, bleed them and ſave the Blood; into which ſqueeze a Lemon to keep it from changing; ſcald your Pigeons, draw them and cut them in Halves or Quarters; put them into a Stew-pan, ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; put in ſome Muſhrooms, Truffles, Cocks-combs, Veal or Lamb Sweetbreads, and Artichoke-Bottoms: Toſs up all this together in a little melted Bacon, put in a Quarter of a Spoonful of Flower; moiſten it with ſome Gravy, and make it ſimmer over a gentle Fire: When it is done enough, take off the Fat and thicken it with a Cullis of Veal and Ham. Strain the Blood through a Sieve; beat up in it the Yolk of an Egg, and put amongſt it a little minced Parſly. When you are ready to ſerve, pour in the Blood among the Fricaſſee, keeping it always moving, and taking Care not to let it boil. Serve it in Plates or little Diſhes for a Diſh of the firſt Courſe.

To make a Fricaſſee of Pigeons with brown Sauce.

The Pigeons being either pick'd or ſcalded, draw them, and cut them in Quarters; put them into a Sauce-pan with ſome melted Bacon, a Bunch of Herbs, an Onion ſtuck with Cloves, Salt, Pepper and a little ſhred Parſly: Add ſome Muſhrooms, Truffles, Cocks-combs, and Veal-Sweetbreads; toſs up all this over a Stove, drudge it with a Pinch of Flower, put in ſome Gravy, and let it ſtew over a gentle Fire; when it is enough, take off all the Fat, thicken your Fri-

caſſee

caſſee with a Cullis of Veal and Ham; then diſh it up and ſerve it.

To make a Fricaſſee of Pigeons with white Sauce.

Your Pigeons being ſcalded and drawn, cut them in Quarters, put them into a Stew-pan with a little melted Bacon, ſome Cocks-combs, Sweet-breads, Muſhrooms and Truffles, a Bunch of Herbs, an Onion ſtuck with Cloves, Pepper, Salt, and a little minced Parſly. Having toſs'd them up over a Stove, drudge them with Flower, put to them a little Broth without Gravy, and let them ſimmer over a gentle Fire, when they are enough, take off the Fat, put in a white Cullis, or elſe three or four Eggs beaten up in a Cream, with a little minced Parſly. So diſh it up and ſerve it for firſt Courſe.

To dreſs Pigeons à la Sainte-Menehout.

Take large Pigeons, and when they are pull'd, drawn and truſs'd, cut them in two, and lard them with large Lardons, well ſeaſoned. Garniſh the Bottom of a Pot with Bards of Bacon, and Slices of Veal or Beef, ſeaſoned with Salt, Pepper, ſavoury Herbs, Spices, ſhred Cives and Parſly, ſliced Onion and Carot. Lay in your Pigeons, ſeaſon them above as under, lay over them Slices of Veal and Bards of Bacon, cover the Pot with its own Cover, and ſet your Pigeons to ſtew with Fire over and under the Pot. When they are half ready, moiſten them with a Spoonful or two of Broth, a Pint of Milk, ſo continue to ſtew them till they are ready; then take them off, let them ſtand in their own Liquor till they are cold, then take them up and drain them. If you would ſerve them broil'd, dip them in the Fat in which they

they were ſtew'd, drudge them well with very ſmall Crums of white Bread, then broil them; and when they are ready, ſerve them with a Ramolade made of Oil, a little Muſtard, ſome Anchovies, Capers, Pepper and Salt, mix'd all together with a little ſhred Cives and Parſly; into all which ſqueeze the Juice of a Lemon, and ſerve them. But if you would fry them, then, when they are drain'd, dip them in beaten Eggs, drudge them with Crums of Bread as before, and fry them in Hogs Lard till they are of a fine brown Colour, then ſerve them hot on a clean Napkin. We likewiſe ſometimes ſerve them cold without either frying or broiling them; but if any of theſe Ways, always in Plates or little Diſhes.

Note, That we dreſs Pullets and Chickens in the ſame Manner.

To dreſs Pigeons with Cray-fiſh.

Scald, draw and truſs your Pigeons; put them into a Stew-pan with a little melted Bacon, an Onion, a Bunch of Herbs, ſome Cocks-combs, Veal-Sweetbreads, Muſhrooms and Truffles, ſeaſoned with Salt and Pepper; when you have toſs'd them up, drudge them with Flower, moiſten them with Broth and Veal-Gravy, and let it ſtew over a gentle Fire: Then take off all the Fat, put to them ſome Tails of Cray-fiſh, add ſome Cray-fiſh Cullis, ſet them over the Fire, but take care that the Cullis do not boil, for fear it ſhould turn. Lay your Pigeons in a Diſh, and the Garniſhings, that is to ſay, the Cocks-combs, Sweetbreads, *&c.* between them; pour the Ragoo on your Pigeons, and ſerve them for the firſt Courſe.

To dreſs Pigeons en Fricandeaux.

Let them be large Pigeons, and after they are pull'd, drawn and truſs'd with the Legs in the Bodies, cut them in two, and lard them with ſmall Lardons. Lay them into a Stew-pan, the larded Side downmoſt, with a Ladleful or two of Broth, and two whole Leeks: Cover the Stew-pan, and ſet them to ſimmer over a gentle Fire; when they are ſtewed enough, ſet them on a Stove with a briſk Fire under them, to conſume what remains of the Broth; and take Notice when they are come to a fine brown Colour; then take them up and lay them in a Diſh; take all the Fat that is left in the Stew-pan, into which put ſome Veal-Gravy and good Broth, to looſen what ſticks to the Bottom of it, and ſet it a Minute over the Stove, having put in ſome whole Grains of Pepper. Then pour it on your Pigeons, and ſerve them in Plates or little Diſhes.

To make a Surtout *of roaſted Pigeons.*

Take the largeſt Pigeons you can get; then make a Farce of raw Bacon and boil'd Ham, ſome Truffles and Muſhrooms, ſome Parſly and Cives, a very little Garlick, and ſome Veal-Sweetbreads, all well ſeaſon'd, ſhred very ſmall, and bound together with the Yolks of two Eggs. Farce the Bellies of your Pigeons with this Farce, and likewiſe between the Skin and Fleſh. Take ſome large larded *Fricandeaux*, and put one on the Breaſt of each Pigeon; bind them about with Pack-thread, wrap them up in Paper, and roaſt them. Prepare a good Ragoo, and when your Pigeons are roaſted, take off the Paper, lay them in a Diſh, with the *Fricandeaux* on the Breaſts of them,

them, pour the Ragoo upon them and ſerve them.

PIKE.

To dreſs a Pike Cabilo, *the* Dutch *Way.*

LET it be a large Pike, ſcale it, take out the Guts, waſh it clean, and cut off its Head; then cut it in Slices with a ſharp Knife, about a little Inch thick; if you can cut the Joint of the Back, it will be much eaſier cut: When you come within a Span of the Tail, cut it through the Bone, and leave the Fiſh whole on the Underſide, that it may hang together: Then throw it all into a Pan of cold Water. If your Fiſh is new, it will crimp, and eat as hard as the Kernel of a Nut. It is admir'd by thoſe that have travel'd in *Holland*. Boil it in good ſtore of Water, and ſalt it pretty high; when it boils up, pour in a Quarter of a Pint of Vinegar, skim it very clean; ſplit the Head in two; put it a boiling with the Tail, five or ſix Minutes; before you put in your Slices and Milt, take the Gall out of it; boil your Slices well for a Quarter of an Hour: Then take them up and drain them; place Head and Tail in the Middle of your Diſh, laying the Slices round with ſome Sippets under. In *Holland*, the Sauce is only oil'd Butter, melted gently over the Fire, and ſtirr'd about with a Ladle, and ſo pour'd over the Fiſh; for their Butter is as thick oil'd, as ours is drawn up. But for the Queen, we draw up our Butter. A Pound of Butter, with a Spoonful of Water, drawn up, is as thick as a Cream. Squeeze in a Lemon, and ſo ſerve it hot. Let your Garniſhing be a little Parſly pick'd fine and waſh'd, and laid round.

We

We likewiſe dreſs Salmon in the ſame Manner, but it will take more Boiling, and we uſe no Vinegar in boiling it. We alſo dreſs freſh Cods ſo, when they are new. When you have freſh Cods, boil the Liver with them, and take care you do not over-boil your Slices; for they will be boil'd as ſoon as your Pike, or rather ſooner: But the Head and Liver will take half an Hour, and the Tail little leſs. But for this, they take only half-grown Cods. Let your Sauce be the ſame as for the Pike, and ſerve it in like Manner.

To dreſs a Pike with Oyſters.

After having ſcaled, gutted, and waſh'd it clean, cut it in Pieces, and put them into a Stew-pan with White Wine, Parſly, Cives, Muſhrooms and Truffles, all of them haſh'd together, with Salt, Pepper and Butter, and ſet it to ſtew over a Stove. Blanch off ſome Oyſters in Water and a little Verjuice; then throw them with their own Liquor into the Stew-pan, but not before the Pike is almoſt ſtewed. Let your Garniſhing be only ſliced Lemon. So ſerve it for the firſt Courſe.

To dreſs a very large Pike.

Cut it in four Pieces: Dreſs the Joll *au Court boüillon*; ſerve one of the middle Pieces with a white Sauce; the other in Slices, or with a Ragoo; and the Tail fry'd, with Caper-Sauce: Lay all of it in a great Diſh; and add a Ragoo of Pikes Livers and Milts of Carps.

To dreſs a Pike the German *Way.*

Gut it and waſh it very clean, then ſlit it in two cloſe by the Bone, and half boil it in Water:

Then take it out and ſcale it; put it into a Stew-pan, with White Wine, minced Capers, ſavoury Herbs, Anchovies and Muſhrooms cut very ſmall, as likewiſe ſome Morils and Truffles. Make it all boil very ſoftly for fear the Pike ſhould break; put in a Piece of Butter, and a little grated Cheeſe; when it has ſtew'd till the Sauce is grown thick, lay it handſomely in a Diſh and ſerve it.

To marinate a Pike.

Having gutted and ſcaled it, lay it to marinate two Hours in Verjuice, Salt, Pepper, Cives, Bay-Leaves and Juice of Lemon; then drudge it with Flower and fry it: Or elſe you may bake it in a Patty-pan, after having firſt dip'd it in melted Butter, and drudg'd it with Salt; and the Crum and Chippings of Bread ſifted through a Sieve: When it is bak'd brown, ſerve it with a Sauce under it, made of clarified Butter, Anchovies melted and ſtrained through a Sieve, the Juice of an Orange, Capers, Salt and Pepper. Let your Garniſhing be fry'd Parſly; or Pikes Livers, or Milts of Carps fry'd.

To dreſs a Pike with white Sauce.

Boil it in half Wine, half Water, with Salt, Pepper, and a Fagot of Herbs. Make a white Sauce as follows: Take ſome Butter, and put it into a Sauce-pan with a little Flower, two minced Anchovies, three or four whole Cives, a Slice or two of Lemon, ſome Capers, Salt, Pepper and Nutmeg, to which add a drop of Vinegar and a little Water: When your Pike is boil'd, and you are ready to ſerve, turn your Sauce over a Stove till it be grown thick, then pour it on your Fiſh and

and ſerve it. This white Sauce ſerves for all Sorts of Fiſh dreſs'd in the ſame Manner.

To dreſs a Pike au Court-boüillon.

Lay your Pike in a Diſh, and throw on it ſome Vinegar and Salt, boiling hot. Then ſet over the Fire ſome Verjuice, White Wine, Salt, Pepper, Cloves, Nutmeg, Bay-Leaf, Onions, and Slices of Lemons. Seaſon your Pike with Salt, Pepper, Onions, Bay-Leaves, Cloves and ſavoury Herbs, put a great Piece of Butter in the Belly of it, wrap it up in a Napkin, and when your Liquor boils very faſt, put in your Pike: When it is boil'd ſerve it on a clean Napkin, and garniſh'd only with Parſly. It is proper for the firſt Courſe.

To farce Pikes.

Scale the Pikes and cut out the Bone by the Back, ſo as to leave the Head and Tail hanging by the Skin; but take the Fleſh with a Piece of Eel or Carp; to which put ſome Muſhrooms, Cives and Parſly; ſeaſon it with Salt, Pepper and Nutmeg; and ſhred it all together; then pound in a Mortar, a dozen Coriander-Seeds, with a Couple of Cloves; put to them your haſh'd Fiſh, with the Quantity of two Thirds of good Butter, and pound the Whole well together; add to it the Bigneſs of an Egg of the Crum of Bread, which you muſt firſt ſet to ſimmer over a Stove in Cream, and put it into the Farce with the Yolks of four raw Eggs, and mix all together in the Mortar. Then farce your Pikes with it, and having ſew'd them up, put them into a Stew-pan, juſt long enough for them to lie at full Length. Toſs up ſome Flower and Butter, and brown it, then put to it half Fiſh-Broth, half White Wine,

and pour it in among your Pikes; and ſeaſon them with Onions, Parſly, Salt, Pepper, Cloves, and ſavoury Herbs; ſo let them but juſt ſimmer over a ſlack Fire, for fear of breaking them. Prepare a Ragoo of Muſhrooms, the Tails of Cray-fiſh, Truffles, Aſparagus-tops when in Seaſon, and Artichoke-bottoms. Toſs up all together in a little freſh Butter, moiſten them with Fiſh-broth; and thicken your Ragoo with a Cray-fiſh or other good Cullis. When you are ready to ſerve, take up your Pikes and lay them in a Diſh to drain; then place them in the Diſh you intend to ſerve them in, pour the Ragoo upon them, and ſerve them hot. *Obſerve*, That when you make uſe of Aſparagus-tops, you muſt firſt blanch them, but do not put them into your Ragoo till the Moment before you are going to ſerve, for fear they ſhould be too much done. *Obſerve too*, That Carps, Tenches and Trouts are dreſs'd in the ſame Manner.

To bake farced Pikes.

Your Pikes being farced as in the laſt Receipt, rub them over with melted Butter, lay them in a ſilver Diſh or a Paſty-pan, with ſome Slices of Onion, whole Cives, and a little ſhred Parſly; pour on them a little melted Butter, drudge them well with very fine Crums of white Bread, ſet them in the Oven, and bake them till they are brown, then either ſerve them dry on a clean Napkin laid in a Diſh; or elſe with a ſharp Sauce.

To ſtew Pikes.

Scale them and lard them with Eel; ſtew them in clarify'd Butter, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of ſavoury Herbs, Bay-Leaf,

Leaf, Basil, and sliced Lemon. Prepare a Ragoo of Mushrooms, toss them up in Butter, moisten them with Fish-broth, and thicken your Ragoo with a good Cullis: When you have dish'd up your Pikes, pour it upon them, and serve them.

To fry Pikes with Anchovy-Sauce.

Open your Pikes by the Belly and score them with a Knife: Lay them to marinate in Vinegar, with Salt, Pepper, Cives and Bay-Leaf. Drudge them well with Flower before you fry them, and let your Sauce be Anchovies melted in oil'd Butter; strain it through a Sieve; add the Juice of an Orange, some Capers and white Pepper.

To roast a Pike.

Scale it and score it slightly; lard it with middling Lardons of Eel; season it with Salt, Pepper, Nutmeg, Cives, and savoury Herbs; fasten it to the Spit at its whole Length, and keep basting it with Butter, White Wine, Vinegar, and Juice of Lemon; in which, when your Pike is roasted, melt some Anchovies, strain it through a Sieve, with a little Cullis, into a Sauce-pan, toss up some Oysters in it, put in some Capers and white Pepper, so serve your Pike with this Sauce.

Another way to roast a Pike.

Having scal'd and gutted it, make a Farce of the Flesh and Milts of Carps, of the Flesh of Eels, Pikes, Tenches, and some savoury Herbs; shred all these together, with Mushrooms, Truffles, Asparagus-tops, and some Yolks of hard Eggs: Season all this with Salt, Pepper, Cloves, Nutmeg, put in a little White Wine, (in which you have first

infus'd a little Onion) to make it hold together, add to it ſome little Morſels of freſh Butter; then farce the Body of your Pike with it and ſew it up: After which ſpit your Pike, wrap a butter'd Sheet of Paper round it, and baſte it with Verjuice and Water: When it is almoſt roaſted, take off the Paper, that the Pike may grow brown, ſerve it either dry, or with the following Sauce: Take two Anchovies, ſome Capers, Pepper, Salt, and a little Cullis; heat all this together, pour it in the Diſh, and lay your Pike upon it.

To roaſt a Pike for Fleſh-Days.

After having ſcaled and gutted it, blanch it in lukewarm Water; lard it with middling Lardons, lay it down to the Fire, baſte it as in the laſt Receipt, and ſerve it with the ſame Sauce. Let your Garniſhing be larded Veal Sweetbreads, and farced Muſhrooms.

To dreſs Pikes à la Sauce-Robert.

After having gutted and ſcaled them, ſlit them, and cut them in four Pieces; ſcore them, and lay them to marinate in Vinegar, with Pepper, Salt, Onions, Slices of Lemon, Baſil, and Bay-Leaves. When they have lain an Hour, take them out, lay them on a linen Cloth and wipe them dry; then drudge them with Flower, and fry them. Make your *Sauce-Robert* as follows: Put a Piece of Butter into a Sauce-pan, and ſet it over a Stove; cut ſome Onions in Dice, fry them till they are brown in your Butter, moiſten them with Fiſh-broth, let them ſtew in it, and when they are enough, take off all the Fat, and thicken them with a good Cullis: Lay your Pikes into your Sauce, and let them ſimmer in it over live Embers.

Embers. When you are ready to ſerve, lay your Pikes handſomely in a Diſh, and before you pour your Sauce upon them, ſet it again over a Stove, and put in a little Muſtard, and a drop of Vinegar, then pour it on your Pikes and ſerve them hot. Thoſe who have not the Convenience of making Cullifes, need only make uſe of a little Flower when the Onion is almoſt brown, before they moiſten it, that the Flower may have a little Time to fry.

Note, The Marinade above-mentioned ſerves us for all Sorts of freſh water Fiſh, that we fry.

PLAICE.

To ſtew Plaice.

AFter having gutted and waſh'd them well, cut off the End of the Tails and Heads; put the Plaice into a Stew-pan with White Wine, ſome Muſhrooms, Truffles, Morils, Parſly, Cives, Thyme, the Milts, and a Morſel of Butter, work'd up with Flower; ſtir and turn them gently for fear of breaking them. When they are done enough, ſerve them with a white Sauce, and let your Garniſhing be as for other Fiſh.

To fry Plaice, we only drudge them with Flower, fry them brown, and ſerve them with fry'd Parſly. We likewiſe broil them on a Grid-iron and ſerve them with a white Sauce.

To dreſs Plaice au Court-boüillon, *with a Cray-fiſh Cullis.*

The Plaice being gutted, waſh'd and well dry'd, lay them in a Stew-pan, ſeaſon them with Salt, Pepper, Onion, ſliced Lemon, Bay-Leaf, Baſil, Cives, Parſly, a little White Wine and Vinegar;

then ſet them a doing over a Stove: When they are enough, take them off, and let them ſtand in the Liquor to take the Reliſh of it. Make a Sauce with freſh Butter, a Couple of Anchovies, two whole Cives, ſeaſon'd with Salt, Pepper and Nutmeg; put in a pinch of Flour, and a little Vinegar and Water: Turn the Sauce over the Stove, and when it is thicken'd, put in as much Cray-fiſh Cullis, as will give it the ſame Colour. Take up your Plaice out of their *Court-boüillon*, and having drain'd them well, lay them in a Diſh, pour the Sauce upon them, and ſerve them for the firſt Courſe.

To dreſs Plaice with Anchovies and Caper-Sauce.

Your Plaice are dreſs'd as in the laſt Receipt. Put into a Sauce-pan ſome freſh Butter, two Anchovies, ſome Capers, ſome whole Cives, and ſeaſon it with Salt, Pepper and Nutmeg; then add a Pinch of Flower, and a little Vinegar and Water; keep turning the Sauce over a Stove, and when it is ready, take your Plaice out of the *Court-boüillon*, drain them well, lay them in a Diſh and pour your Sauce upon them.

To bake Plaice.

Rub a Paſty-pan or a ſilver Diſh with freſh Butter, ſtrew it over with a ſeaſoning of Salt, Pepper, Nutmeg, a little minced Parſly and ſavoury Herbs, and three or four whole Cives. Cut off the End of the Heads and Tails of your Plaice, lay them in the Diſh or Paſty-pan, and pour upon them a Glaſs of *Champaign* or White Wine: Strew over them ſome Salt and Pepper, ſprinkle them with melted Butter, drudge them well with Bread crumm'd very fine, and ſet them in the Oven.

Oven. When they are bak'd, and of a fine brown Colour, take them out; pour some Cullis of Cray-fish, or an Anchovy-Sauce into a Dish; have a care not to break your Plaice as you take them out of the Pasty-pan, lay them in the Dish with your Sauce, and serve them warm.

To collar and souce PORK.

TAKE a Piece out of the Side, and lay it twelve Hours in Water; squeeze out the Blood, and then season it with Sage, Parsly, Thyme and sweet Marjoram: Then cut some Slices of a Leg of Veal, and hack them with a Knife, season them with Salt, Pepper, Nutmeg and Mace: Wash the Pork on the Inside with Yolks of Eggs, and do the like to the Veal on the Outside, and lay it on the Pork: Strew over it the remaining Part of the Seasoning, roll it up hard into a Collar, bind it well with Tape: Then set it to boil, and when it is enough, souce it in the same Liquor with beaten Pepper, Ginger, and a little Vinegar. When you serve it, stick the Pork with Bay-Leaves or Rosemary and Flowers; and garnish the Dish with Sage and Flowers.

To pot Pork.

Cut a Leg of Pork in Pieces, and pound them well in a Mortar; then season it with Salt and Pepper very well; shred small some Rosemary and Sage, and mix it with the Meat; then put it into a Pot with a Pound of Butter, and so bake it: When you have taken it out of the Oven, drain it well from the Gravy, and press it close down in a dry Pot: Then skim off all the Butter from the Gravy, and clarify as much Butter more as will cover the Meat an Inch thick in the Pot, which

which must be covered with wet Paper, and kept in a cool Place.

To make a Pork Pie.

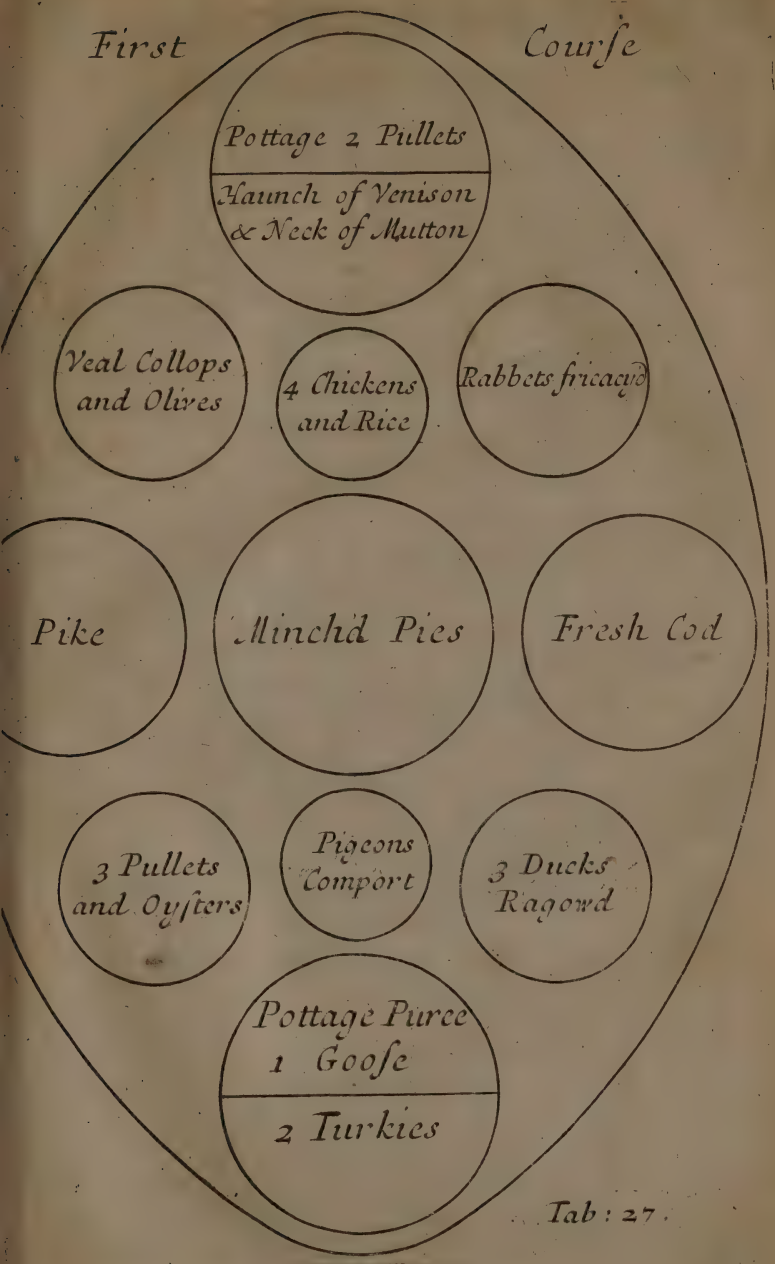
Having taken the Skin off the Pork, cut it into Steakes, and season it pretty well with Salt, beaten Pepper, and some sliced Nutmeg: Put in some Pippins cut in small Pieces, as many as you think convenient, and sweeten the Whole with Sugar; and half a Pint of White Wine, then cover your Pie and bake it.

To do a Leg of Pork Ham-Fashion.

It must be cut in the Shape of a Ham: Take common Salt and Bay Salt, of each a Quart, and heat it very hot; then mix with it a Pound of coarse Sugar and an Ounce of Salt-petre pounded very fine; with these rub the Pork very well, and cover it all over with what is left: Let it lie so three Days, then turn it every Day for a Fortnight: Then take it out and smoak it in the Manner of Neats Tongues. Remember to put on the Salt as hot as you can.

To pickle Pork.

Having taken out the Bones, cut it into Pieces of a Size to lie handsomely in the Tub or Pan you intend to pickle it in: Then rub every Piece well with Salt-petre; then take common Salt and Bay-Salt, of the first double the Quantity as of the last, and rub every Piece with it very well; lay Salt in the Bottom of the Vessel; lay the Pieces one upon another as close as you can, covering every Piece over with Salt, and filling up the hollow Places on the Sides with Salt likewise; and


First Course
Pottage 2 Pullets
Haunch of Venison & Neck of Mutton
Veal Collops and Olives
4 Chickens and Rice
Rabbets fricacyd
Pike
Minchd Pies
Fresh Cod
3 Pullets and Oysters
Pigeons Compost
3 Ducks Ragowd
Pottage Purce
1 Goose
2 Turkies

Tab: 27.

Second Course

Tab: 28.

and as the Salt melts on the Top, ſtrew on more Thus order'd it will keep a great while.

PUDDINGS.

To make Marrow-Puddings in Skins, the Engliſh *Way.*

TAke the Crum of four *French* Rolls, and half a Pound of courſe Bisket; cut the *French* Rolls in Slices, and put them in an earthen Pan or Sauce-pan; ſet over the Fire two Quarts of Milk, make it Blood-warm, pour it over your Bread, and cover it cloſe up till it is cold, then rub your Bread and Milk through a Colander with a wooden Ladle. Take a Pound of Marrow and mince it, put to it five Eggs beaten up very fine, and ſtrained through a Strainer or Cloth, to keep out the Tread; then mix the Marrow, beaten Eggs and Bread all together. Seaſon the Whole with Sugar, according to your Diſcretion, as you do another Pudding; ſcrape in half a Nutmeg; add two or three Spoonfuls of Roſe-water, a Quarter of a Pound of Almonds, beaten as fine as a Paſte in a marble Mortar, and a little Salt; mix all theſe Ingredients very fine together; then have ſmall Ox Guts, or Hogs Guts, very well clean'd, and the Inſides turn'd out. Make a ſmall Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideneſs, ſo that it can eaſily go into the Guts; the Mouth of the Funnel muſt not be above two Inches deep, becauſe you muſt thruſt your Meat through with your Thumb into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients; tie them in Span-long, the two Ends of that Span-long ty'd together: Then tie in the Middle of the Spans to the Ends, ſo that you will have two Puddings in each Piece. Take care to keep them lank

lank, not filling 'em too full; put them over the Fire in a large braſs Diſh of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer that the Marrow riſe not to one Side; then take them out, lay them on a Colander till cold, but turn them in the Cooling. In the Winter they will keep a Week or more, but in the Summer not above three or four Days; therefore take care to make your Quantity according to your Diſcretion or Occaſion. About an Hour before you have Occaſion for them, place them in a Sauce-pan with a little Butter, put them over the Fire till they fry as yellow as Gold, when one Side is yellow turn the other down, or you may put them in the Mouth of an Oven. When you ſerve, cut them aſunder. They are proper for a little Diſh or Plate for ſecond Courſe, or to garniſh a boil'd Pudding, or Fricaſſee of Chickens for the firſt Courſe.

To make Blood-Puddings, the Engliſh *Way.*

Take a Quart or Chopin of whole Oatmeal, boil it over the Fire in a Quart of Milk, and let it ſtand till next Morning to ſwell; then put to it a Pound and half of Beef-Sewet, ſhred; ſeaſon it moderately with Pepper and Salt; take a ſmall Handful of Penny-royal, a ſmall Handful of Parſly, and a little Thyme, waſh and mince all theſe very fine, and put them to your Oatmeal, with three Pints of Hogs or Sheeps Blood, and a Pint of Cream; mix all theſe Ingredients together, and warm them a little over the Fire, that they may fill the eaſier into the Guts; tie them up as you did your Marrow-Puddings in the above Receipt, and boil and fry them the ſame Way before you ſerve them: You may mix half theſe and half Marrow-Puddings for a Plate or Diſh for ſecond Courſe.

To

To make a Neats-foot Pudding.

Your Neats Feet being tender boil'd, take them from the Bones, and mince them very small, with half as much Sewet as Feet; mix them together, with Sugar, Cinnamon, and Salt, a Quarter of a Pound of Citron and Orange-peel, minc'd very fine; then break six or eight Eggs, Yolks and Whites; take two Handfuls of grated Bread, and as many Currans as you think convenient. Mix all these together, butter the Bag, tie it up, and boil it two Hours. Then serve it with a sweet Sauce.

To make a Bread-Pudding.

Take a Quart of Cream, set it over the Fire to boil; put into it a Blade or two of Mace, eight Cloves, a Bit of Cinnamon, with a little Nutmeg, Salt and Sugar; when it has boil'd, have ready the Crusts of two *French* Rolls cut in Slices, and put into it, and let it stand till it is cold; then drain all the Cream that the Bread has not soak'd, and rub it through your Colander, put in six Eggs, taking out the Whites; then stir it all together well, butter your Dish, and put it in, tying it over with a Cloth and Pack-thread. Little more than an Hour will boil it. So serve it with drawn Butter.

To make a Rice-Pudding.

Blanch the Rice in Water, then boil it in Milk, Sugar, Cinnamon, and Salt, till it is very thick; let it stand till it be cold, and add to it Eggs according to the Rice; but if it be to bake, half of the Whites will do; put in some Currans and Rai-

ſins, and a little melted Butter. Be ſure if you bake or boil it, forget not Sewet, or dic'd Marrow.

To make a Carot-Pudding.

Make it as you do another Puddding, only inſtead of Sewet, put grated Carots; and either bake it or boil it.

To make an Orange-Pudding.

Take the Peel of ſix Oranges, peel'd very fine from the White, boil them very tender, ſhifting the Water once or twice; when they are boil'd tender, beat them in a Mortar very fine; then take a Quarter of a Pound of *Naples* Bisket, boil them up in ſome Cream, and rub it through your Colander; then put you Peel to it, with the Yolks of ſix Eggs, and four Whites. Seaſon it with Nutmeg, Salt and Sugar: If there be any wanting, put in ſome Marrow, minc'd very fine. So ſheet a Pan, and bake it.

To make a Pudding-Cake.

Take a Pound of Sewet minc'd very fine, and as much Flour, four Eggs, and a Piece of Butter; mix theſe well together; ſeaſon it with Nutmeg, Sugar, Cinnamon, a little Roſe-water and Salt. Work it into a Paſte with Cream, and make it up like a Cake. So butter your Diſh, and bake it.

To make Turkey or Capon-Puddings.

Take a roaſted Turkey, or Capon, or both; according to the Quantity of Puddings you would make. Cut out the Breaſts, and mince them very ſmall; then cut ſome Hogs Fat very thin, and put

put all this into a Sauce-pan, with two Onions roasted, and then pounded in a Mortar; a little savoury Herbs, and some shred Parsly; season all this with the usual Spices, and add to it the Whites of two or three Eggs, beaten. Next take a Quart of Milk, and having beaten up in it the Yolks of a Dozen Eggs, set it over a Stove, and boil it to a Cream, taking care that it do not curdle; then mix the Whole together, and warm it over the Fire. So put it into Guts in the same Manner, as is directed in the Receipt for Marrow-Puddings, *p.* 190. Then blanch them off in Water and Milk with some slic'd Onion amongst it. When you would serve them, lay a Sheet of Paper, rubb'd over with Hogs Lard or other Grease, upon a Gridiron, and the Puddings upon the Paper; so broil them over a slack Fire, for fear they should break. Serve them hot in Plates or little Dishes.

To make Puddings of Fowls Livers.

Mince very small a Quarter of a Pound of Hogs Fat, one Pound of Fowls Livers, and one Pound of the Flesh of Capon: Season all this with savoury Herbs, Cives, Salt, Pepper, grated Nutmeg, pounded Cloves and Cinnamon: Add to it the Yolks of six raw Eggs and a Quart of Cream, or rather more, as you see Occasion. Put it into Guts as in the Receipt for Marrow-Puddings; then boil your Liver-Puddings in Milk with some Salt and slic'd Lemon. Broil them as in the last Receipt, and serve them with the Juice of Orange.

To make Calfs Liver Puddings.

Mince a Calf's Liver and pound it in a Mortar, together with a third Part as much of Hogs Fat

as Liver; ſome of which cut alſo in ſmall Dice. Seaſon theſe Ingredients as in the laſt Receipt, and put them into Guts in the Manner above directed. Then boil your Puddings in White-Wine, with Salt and Bay-Leaves, over a ſlack Fire; let them cool in the Liquor in which they are boil'd, and when you would uſe them, broil and ſerve them as in the laſt Receipt.

Note, That inſtead of Hogs Guts, we often uſe thoſe of Sheep, Calves, or Lambs.

PULLETS.

To dreſs Pullets in Bladders, with Oyſters.

TAKE as many Pullets as will ſerve for your Diſh, raiſe up the Skin of them for your Ingredients you farce them with: Then take ſome Cheſnuts, a Quart of Oyſters, ſome hard Eggs and Marrow; ſeaſon all this well and mix it together, then put it between the Skin and Fleſh of your Fowls, and ſome in the Bellies. Take ſome Bladders, clean them very well, put your Pullets in them, and then tie them up. You may take out the Fleſh of the Breaſts of the Pullets, and make a forc'd Meat of it; and farce them with it again. For Sauce to pour over them, make a Fricaſſee of Oyſters, garniſh'd with Petty-Patties and haſh'd Pullet: Bind your Ingredients with raw Yolks of Eggs and ſome greated Bread. The Pullets in Bladders will take two Hours and a half boiling.

Pullets farced and roaſted.

Take the Breaſt of a roaſted Pullet, ſome Veal Sweetbreads, a Bit of the Lean of a Ham, a little fat Bacon, a Piece of a Fillet of Veal blanch'd, ſome

ſome Muſhrooms, a little Parſly and Cives; ſeaſon all theſe Ingredients with Salt, Pepper, ſavoury Herbs, and Spices, and haſh them all well together; when you have done this, take the Yolks of two raw Eggs, as big as an Egg of the Crum of Bread, ſoak'd in Cream, add them to your other Ingredients, and pound all together in a Mortar: Then ſtuff the Bodies of your Pullets with this Farce, and tie them at both Ends to keep it in; then parboil them, wrap them up in Bards of Bacon, and lay them down to roaſt at a ſlack Fire. Mean while make a haſh'd Sauce in the following Manner. Put in a Sauce-pan a little melted Bacon, ſome Cives, Parſly, Muſhrooms and Truffles, all haſh'd; toſs up all together a Moment over a Stove, moiſten it with Veal-Gravy, and let it ſimmer over a gentle Fire. When it is done enough, take off all the Fat, and bind it with a Cullis of Veal and Bacon, and ſome Eſſence of Ham. When your Pullets are roaſted, take them up, untie them and take off the Bards of Bacon; lay them in a Diſh, pour your Ragoo upon them, and ſerve them for firſt Courſe.

Farced Pullets with Cream.

Your Pullets being pick'd and drawn, parboil them, bard them and roaſt them. When they are roaſted, cut the Fleſh off the Breaſts, and take out the Breaſt-Bone; then take a Piece of a boil'd Ham, a little blanch'd Bacon, a little Beef-Sewet, ſome Parſly, Cives, and Muſhrooms; ſeaſon all this with Salt, Pepper, ſavoury Herbs, and Spices; then haſh it all together with the Breaſts of the Pullets, and having added to it the Yolks of four raw Eggs, and the Crum of a *French* Roll, boil'd in Cream, pound the Whole together in a Mortar: When it is well pounded,

lay the Farce in the Breasts of your Pullets; beat an Egg, and with a Knife dipt in it, smooth over the Farce on the Pullets, drudge them well with Bread crumm'd very fine; lay them in a Silver Dish or Pasty-pan, and bake them in an Oven or under a Baking-cover; when they are bak'd and well brown'd, lay them in a Dish, and serve them for the first Course.

To dress Pullets à la Sainte-Menehout.

Truss the Legs in the Body, slit them along the Back, spread them open on a Table, beat them and take out the Thigh-Bones. Take a Pound and a half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets; cover it, and set it over a Stove; when it begins to cleave to the Stew-pan, put in a little Flour, and keep moving your Pan over the Fire to brown it, moisten it with as much Broth as is necessary to stew the Pullets: Season it with Salt, Pepper, savoury Herbs and Spices, some shred Parsly, a Bunch of Herbs, and some Onions; lard your Pullets with large Lardons well season'd, place them in the Stew-pan, lay some Bards of Bacon on the Pullets, cover the Stew-pan, and set them over a slack Fire. When they are about half done, uncover the Stew-pan, put in half a Pint of Milk and a little Cream; then cover your Pan again, and continue to stew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor. When they are cold, take them out, rub them over with the Fat of the Liquor in which they were stew'd, drudge them well with Bread crummed very fine, place them in a Pasty-pan or a Silver Dish, and brown them in an Oven or under a Baking-Cover; when they are come

to

to a fine Colour, lay them in a Dish, pour on them some Essence of Ham, and serve them for first Course.

You may broil them brown on a Gridiron over a little Fire, instead of setting them into the Oven, or else,

You may fry them; but in this Case, before you drudge them, you must dip them in beaten Eggs, then drudge them with Bread as above, and fry them in Hogs Lard till they are brown; then take them up and set them a draining. Fold a Napkin in the Dish in which you intend to serve them, lay them handsomely upon it with fry'd Parsly, and serve them for the first Course.

To dress Pullets à la Tartare.

Truss a Couple of Pullets as for boiling; slit them along the Back, spread them open upon a Dresser and beat them. Put in a Stew-pan of the Size of the Pullets, some Parsly, Cives and savoury Herbs, shred very small and seasoned with Salt and Pepper: Lay the Pullets into the Stew-pan with the Breasts downwards; put some of the above Seasoning upon them, then pour in some melted Bacon, stir them about, and let them lie in this Mixture two Hours, to give them the Taste of it: Then set the Stew-pan over the Fire, to melt the Bacon again, and keep moving the Pullets in it for half a Quarter of an Hour; after which take them out, drudge them well with Bread crumm'd very fine, and lay them to broil on a Gridiron over a slack Fire, till they are grown brown: Prepare a hash'd Sauce, lay it in the Bottom of a Dish, and the Pullets upon it. You may serve them likewise with a Ramolade, which see in Letter *R*.

To dreſs Pullets à la Saingaraz.

Having larded the Pullets and roaſted them, take ſome Slices of Bacon, and beat them; then fry them in Lard with a little Flower, a Bunch of ſweet Herbs, and ſome Gravy, but no Salt; put to it a few Drops of Vinegar, and thicken it with a Bread Cullis; then cut the Pullets into Quarters, and lay them in a Diſh, pour the Sauce upon them, add ſome Slices of Lemon; and having clear'd them well from the Fat, ſerve them as hot as you can.

To roaſt Pullets with Cray-fiſh.

Thruſt your Fingers between the Skin and Fleſh and pull out the Breaſts, of which make a Farce with ſome Ham of Bacon and Beef-Sewet, ſhred Cives and Parſly, ſavoury Herbs and Spices, the Whole ſeaſoned with Salt and Pepper; add to it likewiſe the Yolks of three raw Eggs, and the Crum of a *French* Roll ſoak'd in Cream; mince all this well together, and pound it in a Mortar: Then farce the Pullets with it, leaving a Hole in the Middle, in which put ſome ragoo'd Cray-fiſh, and cloſe it with ſome of the Farce; ſew up the two Ends of your Pullets, and parboil them: Then having wrapp'd them up in Slices of Ham and Bards of Bacon, and put a Paper over them, bind them about with Packthread, run a Skewer through their Legs, faſten them to the Spit, and lay them down to roaſt at a gentle Fire: When they are roaſted, take off the Bards, lay them in a Diſh, pour on them a Ragoo of Cray-fiſh, and ſerve them for the firſt Courſe.

To dreſs Pullets with Oyſters.

Farce them in the ſame Manner as when you dreſs them with Cray-fiſh; only that in Lieu of the Cray-fiſh, you uſe Oyſters; roaſt them likewiſe as before in the laſt Receipt. Mean while make a Ragoo of Oyſters as follows. Open them into a Sauce-pan, and give them two or three Turns over a Stove; then ſet them off the Fire, take them one by one out of the Sauce-pan, clean them well, and lay them on a Plate. Toſs up ſome Muſhrooms or Truffles in a Sauce-pan with a little melted Bacon, moiſten them with Veal-Gravy, ſeaſon them with Pepper and Salt, and ſet them to ſimmer over a gentle Fire: When they are enough, take off all the Fat, bind your Ragoo with a Cullis of Veal and Ham; and put in your Oyſters; keep it warm on hot Embers, but let it not boil becauſe of the Oyſters. When your Pullets are roaſted, take off the Bards, lay them in a Diſh, pour your Ragoo upon them: So ſerve them for the firſt Courſe.

Another way to dreſs Pullets with Oyſters.

Take a couple of Pullets, and looſen the Skin of the Breaſts from the Fleſh, ſcrape ſome fat Bacon with a Knife; put to it ſome Parſly, one Muſhroom, and a very little Cives, all ſhred very ſmall, and ſeaſoned with Pepper and Salt: Mix it all well together, and put it between the Skin and Fleſh of the Pullets; make two Holes with the Point of a Knife in the End of the Skin, and thruſt the Pinions through them; then parboil your Pullets, bard them and roaſt them: When they are roaſted, take off the Bards, and having

prepared a Ragoo of Oyſters as in the above Receipt, pour it upon them and ſerve them.

We ſometimes likewiſe put a Ragoo of Oyſters, prepar'd as above, into the Bellies of the Pullets, then wrap them up in thin Slices of Veal, over which we put Bards of Bacon; ſo roaſt and ſerve them as before.

Note, Turkeys, Capons and Chickens are dreſs'd with Oyſters in the ſame ſeveral Manners.

To dreſs a Pullet with farced Olives.

Thruſt your Finger between the Fleſh and the Skin, pull out the Fleſh of the Breaſt, and take out the Breaſt-bone. Make a Farce of the Fleſh in the following Manner: Lay it on a Dreſſer with blanch'd Bacon, a little Beef Sewet, ſome ſhred Parſly, Cives and Muſhrooms, the Crum of a *French* Roll, ſoak'd in Cream, and the Yolks of two raw Eggs; ſeaſon all this with the uſual Seaſonings, Pepper, Salt, Herbs and Spices; ſhred it all well together, and pound it in a Mortar; then farce the Pullet with this Farce, put in the Body of it a Ragoo of what you judge proper; and tie it up at the Neck and Rump. Garniſh the Bottom of a Stew-pan with Slices of Bacon of the Size of your Pullet, and with Slices of Veal or Beef well beaten, and ſeaſoned with Salt, Pepper, Herbs, Spices, Carots and Onions; lay in your Pullet, the Breaſt downwards; ſeaſon and cover it above as beneath: Cover the Stew-pan, and ſet it a ſtewing with Fire over and under it. Mean while take three or four dozen of large Olives, ſlip out the Stones at the Stalk End, taking Care to break the Skin as little as poſſible. Put ſome of the Farce above-mentioned into each Olive, and cloſe up the Skin upon it. When you have farced the Olives, make ſome Water boil

in

in a Sauce-pan, put in the Olives and give them one Boil, then immediately take them out of the Water, put them into a Sauce-pan with some Essence of Ham, and set them to simmer over a gentle Fire. When your Pullet is stew'd, take it up, untie the Neck and Rump, lay it in a Dish, pour the Ragoo of Olives upon it, and serve it for the first Course.

We dress in the same Manner Capons, Chickens, Partridges, Ducks, Teals, Wood-Pigeons, Woodcocks and Quails.

To roast a Pullet with farced Olives.

Observe the same Directions for making your Farce, and for farcing the Pullet or Fowls, and the Olives, as in the above Receipt; but instead of stewing them as is there directed, cover them with Bards of Bacon, wrap them up in Paper, spit them and lay them down to the Fire. When they are roasted, dish them up, pour your Ragoo of farced Olives upon them, and serve them likewise for the first Course.

To dress Pullets with Truffles.

Having loosen'd the Skin of the Breasts, scrape as big as your Fist, of Bacon; take a Couple of raw Truffles, wash them very clean, shred them together with Parsly, Cives and a very little Basil; lay it on the scrap'd Bacon, season the Whole with Salt and Pepper, mix it well together, and put it in between the Flesh and Skin of your Pullets; make two Holes with the Point of a Knife in the End of the Skin next the Neck, and thrust in the Pinions. Then parboil your Pullets; bard them, put some Paper over the Bards, bind them about with Packthread, and roast them at

a gentle Fire. Peel ſome raw Truffles, waſh them well, cut them in Slices, put them into a Sauce-pan with ſome Veal-Gravy, ſeaſoned with Pepper and Salt, ſet them to ſtew over a ſlack Fire, and when they are enough, bind the Ragoo with a Cullis of Veal and Ham. Your Pullets being roaſted and diſh'd up, the Bards firſt taken off, pour the Ragoo upon them, and ſerve them for the firſt Courſe.

Note, That we dreſs Pullets with Morils or with Muſhrooms in the ſame Manner.

To dreſs Pullets with ſavoury Herbs.

Having prepared your Pullets as in the foregoing Receipt, ſcrape ſome fat Bacon, put to it ſome lean Ham minced very ſmall, together with a little ſhred Parſly, Baſil, and Cives; ſeaſon the Whole with Pepper and Salt, and mix it well together; then thruſt it between the Skin and Fleſh of your Pullets; and having truſs'd the Pinions through the Skin of the Necks of them, bard and roaſt them as in the laſt Receipt; and ſerve them with ſome Eſſence of Ham only.

To dreſs Pullets with Slices of Ham.

Farce and roaſt your Pullets exactly as in the laſt Receipt. Cut ſome Ham of Bacon in Slices of the Size you think fit; and having beat them, lay them in the Bottom of a Stew-pan, and cover it cloſe; then ſet it over a gentle Fire; and when the Slices of Ham begin to ſtick, moiſten them with Veal-Gravy without Salt, and let them ſimmer in it. When they are enough, take off the Fat, and pour on them a Cullis of Veal and Ham. When your Pullets are roaſted and laid in a Diſh, garniſh them with the Slices of Ham, pour

the

First
Courſe
Supe Sallary
Fish
Boyld Pudding
Olives of Porke
ef ala Dobd
Veal Pie
Hamb & Chickens
with Spinnage
Hare Collops
Moyd Ling
Tongue and Udder
Stuffd

Tab: 29.

Second
Course
Rosted wild Foul
Larded
Cream bruillie
Oyster Loaves
ted Rabbets
Larded
Tarts
Rosted Ducks
Crabs
Fritters
Rosted Turkie
and young ones

Tab: 30.

the Gravy of the Ragoo upon them; and ſerve them for the firſt Courſe.

Another Way of dreſſing Pullets with Slices of Ham.

Having truſs'd your Pullets, cut ſome Slices of a Ham, for each Pullet one; beat them a little, and ſeaſon them with ſhred Cives and Parſly. Looſen the Skin of the Pullets Breaſts with your Finger, and ſlide in a Slice of Ham, between the Skin and Fleſh: Then blanch your Pullets by laying them before the Fire, wrap them up in Bards of Bacon and roaſt them. When they are roaſted and the Bards taken off, lay them in a Diſh, pour on them ſome Eſſence of Ham, and ſerve them for the firſt Courſe.

To dreſs Pullets with Cucumbers.

Take a couple of Pullets, raiſe up the Skin of the Breaſt, take out the Fleſh and the Breaſt-bone. Take ſome Ham of Bacon, fat and lean, and a Piece of a Fillet of Veal blanch'd, ſome Muſhrooms, a little Parſly and Cives, the Yolks of four raw Eggs, and the Crum of a *French* Roll, ſoak'd in Cream; ſeaſon all this with Pepper, Salt, a little Spice and ſavoury Herbs, haſh it all together, and pound it in a Mortar: Then farce your Pullets with it, but keep ſome of the Farce: Wrap up your Pullets as in the foregoing Receipts, tie them at the Neck and Rump, run a Skewer through the Legs of them, faſten them to the Spit and roaſt them, Peel four Cucumbers, and with a Piece of Wood take out the Seeds; then fill them with the Remainder of the Farce, ſtop them with Flower, and blanch them in boiling Water; then take them out and drain them; lay them into a Stew-pan, put to them ſome fat Veal-Gravy, and

and ſet them to ſimmer over a gentle Fire. Then put into a Sauce-pan half a Ladleful of Cullis of Veal and Ham, with the ſame Quantity of Eſſence of Ham; into which put your Cucumbers, having firſt taken them up and drain'd them, and let them ſimmer in it: Then take up your Pullets, pull off the Bards, lay them in a Diſh, and the Cucumbers round them; pour the Cullis and Eſſence upon them and ſerve them.

To dreſs Pullets with Onions.

Raiſe the Skin of the Breaſts, and put in ſome ſcraped Bacon and ſavoury Herbs, tie up the Necks and Rumps, parboil, bard, and roaſt them. Boil two or three dozen of ſmall round Onions, ſtrip off the outmoſt Skins, put them into a Sauce-pan with ſome Eſſence of Ham, and let them ſimmer in it. Then having diſh'd up your Pullets, lay the Onions in a Ring round them, pour on them ſome Eſſence of Ham, and ſerve them.

Pullets à la Braiſe

Are dreſs'd in the ſame Manner as Capons *à la Braiſe*, which ſee in Letter *C.*

Note, We dreſs either Turkeys, Capons or Chickens, all the ſeveral Ways that we dreſs Pullets.

PUPTONS.

To make a Pupton of Pigeons, See Article *Pigeons*, *p.* 182.

To make a Pupton in Blood.

TAKE two Hares and one Rabbet; bone them and lay the Fleſh on a Table, with a Piece of a Gammon of Bacon, ſome Muſhrooms, two raw

raw Truffles, some Parsly, Cives and a little Basil; season this with Pepper and all Sorts of Spices, and but a little Salt because of your Bacon; shred it all well together, and put to it the Yolks of four raw Eggs. Kill some young Pigeons and save the Blood, into which put a little Lemon to keep it from turning: Pull the Pigeons without scalding them, draw and truss them handsomely; blanch them before the Fire, and put them into a Sauce-pan with melted Bacon, some Veal Sweetbreads and Cocks-combs, Mushrooms and Truffles cut in Slices, a Bunch of savoury Herbs, and an Onion stuck with half a dozen Cloves, season the Whole with Salt and Pepper, and toss it up together over a Stove; then moisten it with Gravy, stew it over a gentle Fire; when it is stewed, take off the Fat, put in some Cullis of Veal and Ham, beat up the Yolks of two Eggs in the Pigeons Blood, and pour it into your Ragoo, taking care not to let it boil for fear it should curdle; then take it off the Fire, and set your Ragoo a cooling. Take some Bacon well blanch'd, and cut it into Lardons, such as you lard Pullets with; then cut them again longways till each of them be no bigger than the Head of a large Pin; cut as much Bacon in this Manner, as amounts to two Thirds of your hash'd Hare; mix it all together, and knead it up as a Paste. Then place some Slices of Bacon in the Bottom and round the Sides of a large Sauce-pan; lay over them some of your forced Hare about an Inch thick; place your Ragoo of Pigeons in Blood in the Middle, cover it with the same forced Meat; turn down over it the Slices of Bacon that garnish the Sides of your Sauce-pan, and bake it in an Oven, or Baking-cover with Fire over and under it. When it is bak'd take the Fat clean off, and turn it upside-down into the Dish in which

which you intend to ſerve it: Make a Hole in the Middle of it as big as a Crown-Piece, and fill it with ſome Eſſence of Ham. Make a Ragoo of ſome Slices of Ham, as is directed in the Receipt for dreſſing a Pullet with Slices of a Ham, *p.* 216. Garniſh your Pupton round with the Slices, and pour the Gravy of your Ragoo upon it; ſo ſerve it hot for the firſt Courſe.

You may likewiſe ſerve this Pupton in Blood, with Snipes or Woodcocks inſtead of the Pigeons, or with all Sorts of Ragoos of black Fleſh, varying it as to that Particular as much as you pleaſe.

To make a meagre Pupton.

Scale, skin, and bone two or three Carps, lay the Fleſh on a Table, with the Fleſh of an Eel, ſome minced Muſhrooms, Parſly, and Cives, ſeaſoned with Salt, Pepper, a little Baſil, and a little Nutmeg: Shred all this well together: Pound a dozen Coriander-Seeds, and three or four Cloves, and when they are well pounded, put the minced Fiſh into the Mortar, together with a convenient Quantity of Butter, and pound it all together. Set to ſimmer over the Stove in Milk or Cream, as big as your Fiſt of the Crum of Bread; beat up in it the Yolks of four Eggs, and when it is grown thick, take it off the Stove, and ſet it a cooling; then put into a Mortar the Yolks of four or five raw Eggs, and the Bread and Cream when it is cold, and pound it all well together: Make a Ragoo as follows: Take ſome Milts of Carps, and blanch them over a Stove in Water; when they begin to boil, take them out and put them into cold Water: Toſs up in a Sauce-pan with Butter, ſome ſmall Muſhrooms, ſome Truffles and Morils cut in Slices; moiſten them with good Fiſh-broth, ſeaſon the

Whole

whole with Salt and Pepper, put in a Bunch of Herbs, and ſet it to ſimmer over a ſlack Fire; when it is half done, put in the Milts of the Carps, ſome Tails of Cray-fiſh, blanch'd Aſparagus-Tops when in Seaſon, and Artichoke-Bottoms: When all this is enough done, take off all the Fat, and bind it with a Cullis of Cray-fiſh [See how to make it in Letter *C. p.* 70.] and ſet it a cooling. Rub a Sauce-pan with freſh Butter; ſpread ſome of the Farce over it an Inch thick or better; beat up an Egg, and rub it over with it to make the Farce lie the ſmoother; place the Ragoo of Milts in the Bottom, and cover the Pupton with the ſame Farce; rub it over with beaten Egg, and bake it in an Oven, or Baking-cover with Fire over and under it; when it is bak'd, turn it upſide down into the Diſh in which you intend to ſerve it, take off the Paper, make a Hole of the Size of a Crown-Piece in the Middle of it, pour in ſome Cullis of Cray-fiſh, and ſerve it hot for a Diſh of the firſt Courſe.

To make a Pupton of Salmon.

Take the Fleſh of a Salmon and make a Farce of it, as is directed for that of Carps in the foregoing Receipt. Make a Ragoo of Slices of Salmon as follows. Take firſt ſome ſmall Muſhrooms and peel them, cut a Slice or two of Salmon; rub it with melted Butter and broil it: Put a Piece of Butter into a Sauce-pan, and ſet it over a Stove; when it is melted put in a little Flour and brown it; then put in your Muſhrooms, and give them two or three Turns over the Stove, moiſten them with Fiſh-broth, and ſeaſon them with Pepper, Salt, and a Bunch of Herbs: When the Salmon is broil'd, take off the Skin, and cut the Fiſh in long little Slices; put them into the Sauce-pan to the Muſhrooms, with ſome Tails of Cray-fiſh

fiſh and Aſparagus-Tops blanch'd; ſo keep it ſimmering over a little Fire; when it is enough, take off the Fat from your Ragoo, and bind it with a Cullis of Cray-fiſh; then take it off the Fire, and ſet it a cooling. For the reſt, obſerve exactly the very ſame Directions as are given in the precedent Receipt.

A Pupton of Trouts is made in the ſame Manner.

We likewiſe make Puptons of almoſt all Sorts of Fiſh, as Soles, Perches, Eels, Turbots, Barbels and others, all which we ſlice as in the above Receipt; the ſame Farce ſerves for all, that is to ſay, it is made in the ſame Manner, though of different Fiſh; the only Diſtinction is the different Ragoos we put into the Puptons, and which always bear the Name of the Fiſh of which we make the Ragoo; for the Pupton is conſtantly made in the ſame Manner.

Q.

QUAILS.

To dreſs Quails à la Braiſe.

FARCE the Bellies of your Quails with a good Farce, made of the Breaſt of a Capon, Beef-Marrow and the Yolks of raw Eggs, ſeaſon'd with Salt, Pepper, and a little Nutmeg. Stew them in a Stew-pan, having firſt garniſh'd the Bottom of it with Slices of Bacon and Beef, both beaten; place your Quails upon them, and put in a Piece of raw Ham, minc'd and ſeaſon'd with Salt, Pepper, and a Bunch of ſavoury Herbs: Lay over them in like manner ſome beaten Slices of Beef and Bacon: Cover your Stew-pan very

close, and put Fire over and under. While this is thus stewing, make a Ragoo of Veal or Lamb-Sweetbreads tos's'd up in Butter with Mushrooms, Truffles and Cocks-combs; put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream: When you would serve them with a Brown, moisten the Ragoo with Gravy, and thicken it with a good Cullis of a Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Dish, pour your Ragoo upon them, and serve them for the first Course.

To make a Fricassee of Quails.

Tos's them up in a Sauce-pan with a little melted Bacon, some Mushrooms, Morils and Truffles, with a Slice of Ham well beaten: Let your Seasoning be Salt, Pepper, Cloves, and a Bunch of savoury Herbs. If you have no Cullis, you may put in a little Flour, give it two or three Turns over the Stove, moisten it with good Gravy, and add a Glass of *Champaign* Wine, and set it to simmer over a slack Fire: When they are almost done, thicken the Ragoo with a good Cullis; but if you have none, then let your Thickening be two or three Eggs beaten up in a little Gravy or Verjuice; so serve them.

Another Way to dress Quails.

Slit you Quails along the Back: Make a Farce with scraped Bacon, a little of the Lean of a Ham, one Truffle, some Fowls Livers, and the Yolk of a raw Egg; the Whole minced and pounded together, and season'd with Salt, Pepper, Nutmeg and savoury Herbs: Farce your Quails

Quails with it, then garniſh the Bottom of a Stew-pan with Slices of Bacon and ſome of Veal over them; then lay in your Quails, the Breaſts downwards; cover them with Slices of Veal and Ham, both ſeaſon'd, as well thoſe under them as thoſe upon them, with Salt, Pepper, ſavoury Herbs and Spices. Lay a Plate over the Meat, ſo as that it may touch it, and a Napkin all round the Plate; then cover the Stew-pan with its own Cover: Set it over a gentle Fire, and ſtew it very ſoftly two Hours: The Moment before you ſerve, open the Stew-pan; take out the Slices of Veal and Bacon, and ſet your Quails over a Stove to brown them; when they are fine and brown, and the Liquor ſticks to the Stew-pan, take them up, lay them in the Diſh in which you intend to ſerve them; take out all the Fat that remains in the Stew-pan; moiſten that which ſticks to it with half Broth, half Gravy, to looſen it, ſtrew in a little pounded Pepper, ſqueeze in the Juice of a Lemon, ſtrain the Whole through a Sieve upon the Quails; ſo ſerve them.

Note, That Pigeons, Chickens and Partridges, are dreſs'd in the ſame Manner.

To make a Pupton of Quails.

Take, according to the Quantity you would make, ſome Veal, Beef-Sewet, and Bacon, with a little Parſly and Cives, a little of the Lean of a Ham, and a few Muſhrooms; ſeaſon this with Salt, Pepper, Cloves, Nutmeg, ſavoury Herbs, and a Dozen Coriander-ſeeds pounded; add to this the Crum of a *French* Roll ſoak'd in Cream, and the Yolks of four or five raw Eggs; haſh the Whole together and pound it in a Mortar. Garniſh the Bottom and Sides of a large Sauce-pan with Slices of Bacon, and then with ſome of the

Farce; rubbing your Hand with beaten Egg to make the Farce lie the more ſmooth and even: Then having made a Ragoo of Quails as directed above, lay them into the Sauce-pan, cover them with the ſame Farce, for fear the Sauce of the Ragoo ſhould get out, and rub the Farce over with beaten Egg; lay over all ſome Bards of Bacon; then ſet it to bake with Fire over and under it. When it is enough done, turn it upſide down into the Diſh in which you intend to ſerve it; make a Hole in the Top of it of the Size of a Crown-Piece, pour in ſome Cullis or other; ſo ſerve it for the firſt Courſe, either with Garniſhing or without.

To roaſt Quails.

Having truſs'd the Quails, ſtuff their Bellies with Beef-Sewet and ſweet Herbs chopp'd well together. Spit them on a ſmall Spit, and when they grow warm, baſte them firſt with Water and Salt, but afterwards with Butter; and drudge them with Flour. For Sauce, diſſolve an Anchovie in Gravy, into which put two or three Shalots ſliced and boil'd, add the Juice of two or three *Sevil* Oranges, and of one Lemon: Diſh them in this Sauce, and garniſh with Lemon-Peel and grated Manchet: Be ſure to ſerve them up hot.

R.

RABBETS.

To make Rabbet-Surprize.

ROAST off two or three half-grown Rabbets, according to the Bigneſs of your Diſh; cut off the Heads, cloſe by the Shoulders, and the

ſit Joints of the Hind-Legs; then take out all the lean Meat from the Back-Bones, and cut it, and toſs it up as you are directed for Pullet or Chicken-*Surprize*, which ſee in Letter *C. p.* 48. Then take the like Quantity of forc'd Meat and toſs it up likewiſe, and place it all round each of the Rabbets, leaving a long Trough in the Back open, that you think will hold the Meat you cut out, with the Sauce; then cover it with the ſame forc'd Meat, ſmooth'd as well as you can with your Hand and a raw Egg, ſquare at both Ends, throw on them a little grated Bread; then butter a Mazarine or Patty-pan, and take them from your Dreſſer, where you form'd them, and place them on it. Bake them three Quarters of an Hour before you ſerve them, till they are of a brown Colour. Let your Sauce be Butter, Gravy and Lemon, and your Garniſhing ſliced Orange and fry'd Parſly. So ſerve it for the firſt Courſe.

To dreſs Rabbets à la Saingaraz.

Lard the Rabbets and roaſt them: Then take ſome Slices of a Gammon of Bacon, beat them well, toſs them up with a little melted Bacon and Flour, put to them a Bunch of Herbs and ſome good Gravy without any Salt in it; let all this ſtew together, put to it a little Vinegar, and bind the Sauce with a good Cullis, cut the Rabbets in Quarters, lay them in a Diſh, take the Fat off your Slices of Bacon, lay them on the Rabbets, and pour the Sauce upon them; ſo ſerve it.

We alſo dreſs Pullets, Chickens and Pigeons *à la Saingaraz*, only we cut them not in Quarters, but ſerve them Whole.

To bake Rabbets in a Pan.

Cut them in Quarters and keep the Livers. Lard the Pieces of Rabbets with large Lardons well ſeaſoned and with the Lean of a Ham of Bacon. Garniſh the Bottom of a Pan with Bards of Bacon, and Slices of Veal, ſeaſoned with Salt, Pepper, Herbs and Spices, ſliced Onions, Carots and Parnips, Cives and Parſly. Place the Quarters of the Rabbets in it, ſeaſon and cover them in like Manner as under them; put them into an Oven, or bake them in a Baking-Cover with Fire over and under it. Make a Cullis with a Piece of Veal and Bacon; cut them in Slices; beat them, lay them in the Bottom of a Sauce-pan, put to them an Onion, Carot and Parſnip cut in Slices; cover your Sauce-pan, and ſet it over a gentle Fire; when it begins to ſtick to the Bottom of the Pan, put in a little melted Bacon, drudge it over with Flour, ſtir it all together, moiſten it with half Gravy, half Broth, ſeaſon it with ſome Muſhrooms and Truffles cut in Pieces, a little Parſly, ſome whole Cives, and three or four Cloves: Add ſome ſmall Cruſts of Bread, and let it all ſimmer together: Take the Livers of the Rabbets, pound them in a Mortar, thin them in a little of the Liquor of your Cullis, and pour them into the Sauce-pan to the Cullis; and heat them a little; then ſtrain the Whole through a Sieve into another Sauce-pan. When the Rabbets are bak'd, take them up and drain them; put them into the Cullis, and let them ſimmer over a little Fire. When you are ready to ſerve, lay your Rabbets in a Diſh, pour the Cullis upon them, and ſerve them hot for the firſt Courſe.

Bak'd Rabbets ſerv'd with Slices of Bacon.

Bake your Rabbets as in the above Receipt. Make a Ragoo, otherwiſe call'd a *Saingaraz*, with ſome ſliced Gammon of Bacon; [See the Receipt for making it above in this Article] take your Rabbets out of the Pan, and lay them a draining; then put them into the *Saingaraz*, let them ſimmer a little in it, lay them into a Diſh, pour the *Saingaraz* upon them, and ſerve them for the firſt Courſe.

We likewiſe ſerve theſe bak'd Rabbets with Ragoos of Cucumbers and Endive. Receipts to make them in Letter *R.* Article *Ragoo.*

Bak'd Rabbets with Truffles, or with Muſhrooms.

Your Rabbets muſt be bak'd as above. Take ſome Truffles, or ſome Muſhrooms, and toſs them up in a Sauce-pan, with a little melted Bacon; moiſten them with Veal-Gravy and ſome Eſſence of Ham, of each an equal Quantity, and let them ſimmer in it a Quarter of an Hour, then take the Fat clean off and bind them with a good Cullis; take up the Rabbets, drain them, and ſet them to ſimmer in the Ragoo, either of Truffles or Muſhrooms; when you are ready to ſerve, lay them handſomely in a Diſh, pour the Ragoo upon them, and ſerve them for the firſt Courſe.

To boil Rabbets.

Having truſs'd them as for boiling, lard them with Bacon, and boil them White, when they are enough, mince the Livers ſmall with the Fat of boild Bacon; then put to it White Wine, ſtrong Broth and Vinegar, of all about Half a Pint. Boil theſe

theſe with ſome Blades of Mace, Barberries, and a little minc'd Parſly, and put to theſe a Ladleful of drawn Butter: Diſh the Rabbets on Sippets, pour the Sauce over them; and garniſh the Diſh with Barberries and Slices of Lemon.

To roaſt Rabbets.

You ſhould not ſpit them Back to Back, but ſkewer them Side to Side; and while they are roaſting, boil ſome Parſly, mince it and the Livers very ſmall, and mix them with melted Butter. When the Rabbets are enough, and laid in the Diſh, pour this Sauce upon them. Or you may uſe a Sauce made as follows. Mince the Livers with Bacon and Beef-Sewet, Thyme, Parſly, ſweet Marjoram and Savoury ſhred ſmall, with the Yolks of hard Eggs minced: Boil all theſe together in ſtrong Broth and Vinegar; put to it ſome drawn Butter, grated Nutmeg, and a little Sugar. Garniſh the Diſh with ſlic'd Lemon.

To roaſt Rabbets with a Farce in the Belly.

Take two Couple of half-grown Rabbets, and parboil them. Take the Livers and mince them with one Muſhroom, one Truſle, a little Parſly and a few Cives; the Whole ſeaſon'd with Pepper, Salt and Nutmeg; add to it as big as your Fiſt of ſcrap'd Bacon, and pound it all together in a Mortar; cut off the Heads and firſt Joints of the Legs of the Rabbets; ſtuff the Bellies with ſome of the above Farce, skewer them together two and two; bard them with Slices of Veal, lean Ham and fat Bacon, wrap them up in a Sheet of Paper, put them on the Spit and roaſt them: When they are ready, put ſome Cullis or Eſſence of Ham into a Diſh, then take the Bards off from your

Rabbets, lay them in the Diſh to your Eſſence, and ſerve them hot for the firſt Courſe.

We likewiſe ſerve theſe roaſted Rabbets with a Sauce *au Jambon*, which ſee in Letter *S.* Article *Sauces*; but then before we lay them in the Diſh we cut them in two in the Middle.

To pot Rabbets.

Bone ſix Rabbets, and having minced the Fleſh very fine, ſeaſon it high with Pepper, Salt, Nutmeg and Mace: Put it into a Pot, laying Ham of Bacon between each Layer of the Rabbets, and fill up the Pot with Butter: Let it bake four Hours, and when you take it out of the Oven pour away the Butter it was bak'd with, and the Fat; then put the Meat into a freſh-glaz'd Pot, and cover it over an Inch thick with clarify'd Butter.

To make an Eſclope *of Rabbets.*

An *Eſclope* is a Sort of *Pupton*, but without any Farce. Cut your Rabbets in Quarters and ſtew them *à la Braiſe*, as you do ſeveral other Things: Then make a Ragoo of Veal Sweetbreads, Fowls Livers, Cocks-combs, Morils, Muſhrooms and Truffles: Toſs them up all together in a Sauce-pan, with melted Bacon; moiſten it with Gravy, and let it ſimmer Half an Hour; then take the Fat clean off, and bind it with a Cullis of Veal and Ham: Take up your ſtew'd Rabbets, and put them into your Ragoo, where let them lie till they are cold: Raiſe a Pie of thin Paſte, and put your cold Ragoo and Rabbets in it, cover it with a Lid of the ſame Paſte, and turn down the Edges that the Top may be as plain as the Bottom; ſo ſet it into the Oven: When it is bak'd, turn it upſide-down into the Diſh, make a Hole in it to

ſee

ſee if it be dry; and if it be, pour in ſome good Cullis, and ſerve it hot for the firſt Courſe.

We make *Eſclopes* of all Sorts of Fowls, tame and wild, firſt ſtew'd *à la Braiſe*, with Ragoos, in the ſame Manner as this of Rabbets.

RAGOOS.

The Reader is deſired to take Notice, that there are many Receipts for Ragoos, ſcatter'd up and down in this Book, and not particularly mention'd in this Article, but which he may readily find by having Recourſe to the Table.

To make a Ragoo of Slices of Ham of Bacon.

CUT ſome little Slices of a Ham of Bacon, beat them well, and lay them on the Bottom of a Stew-pan; lay a Diſh upon them, and ſet them over a Stove with a very ſlack Fire. When they begin to ſtick to the Stew-pan, put in a little Flour, and keep them moving over the Fire; moiſten them with a little Veal-Gravy that has no Salt in it, ſeaſon them with Pepper and a Bunch of Herbs, and let them ſimmer over a little Fire; take Care your Ragoo be not too ſalt, and bind it with a Cullis of Veal and Ham. Serve it in Plates or little Diſhes, and uſe it for garniſhing any Diſh of the firſt Courſe in which there is any Bacon.

To make Ragoo of Veal Sweetbreads.

Waſh the Sweetbreads well, and blanch them in boiling Water, then put them into cold Water, when you take them out, lay them on a linen Cloth, dry them well, put them in a Sauce-pan with a little melted Bacon and a Bunch of Herbs;

ſeaſon them with Salt and Pepper; add to them ſome ſmall Muſhrooms and ſlic'd Truffles. Having roſs'd up all this over a Stove, moiſten it with Gravy, and make it ſimmer over a gentle Fire. When they are done enough, take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham; ſo ſerve it in Plates or little Diſhes: We uſe it likewiſe for garniſhing all Diſhes that are ſtew'd *à la Braiſe.*

A Ragoo of Lamb Sweatbreads is made in the ſame Manner.

To make a Ragoo of Palates.

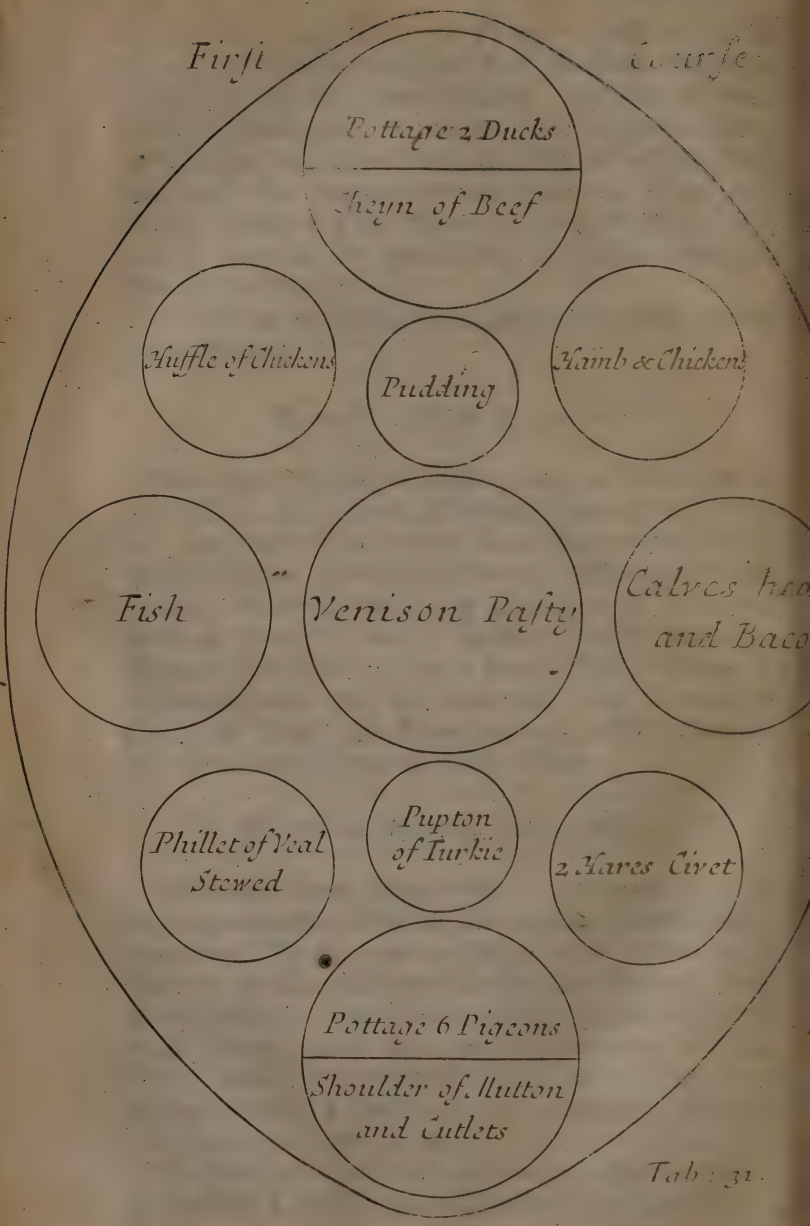
Boil ſome Palates of Oxen, take off the uppermoſt Skin, clean them all round, cut them in Slices, and put them into a Sauce-pan with a little melted Bacon, a Bunch of Herbs, and ſome Muſhrooms: Having toſs'd up all this over a Stove, moiſten it with Gravy, ſeaſon it with Salt and Pepper, and ſtew it over a gentle Fire. When it is enough, take the Fat clean off, bind it with a Cullis of Veal and Ham, or elſe of Partridges, and ſerve it in Plates or little Diſhes.

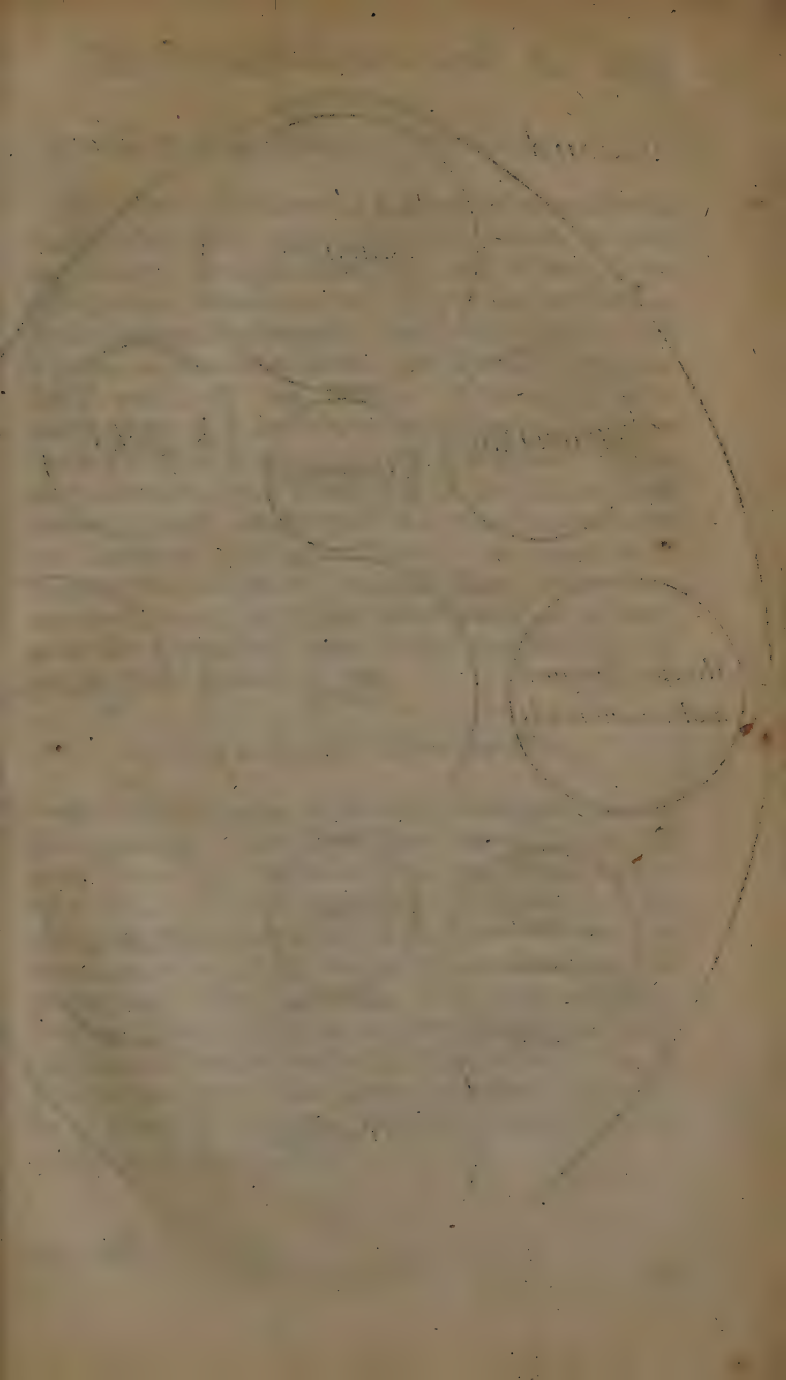
To make a Ragoo of Cocks-combs.

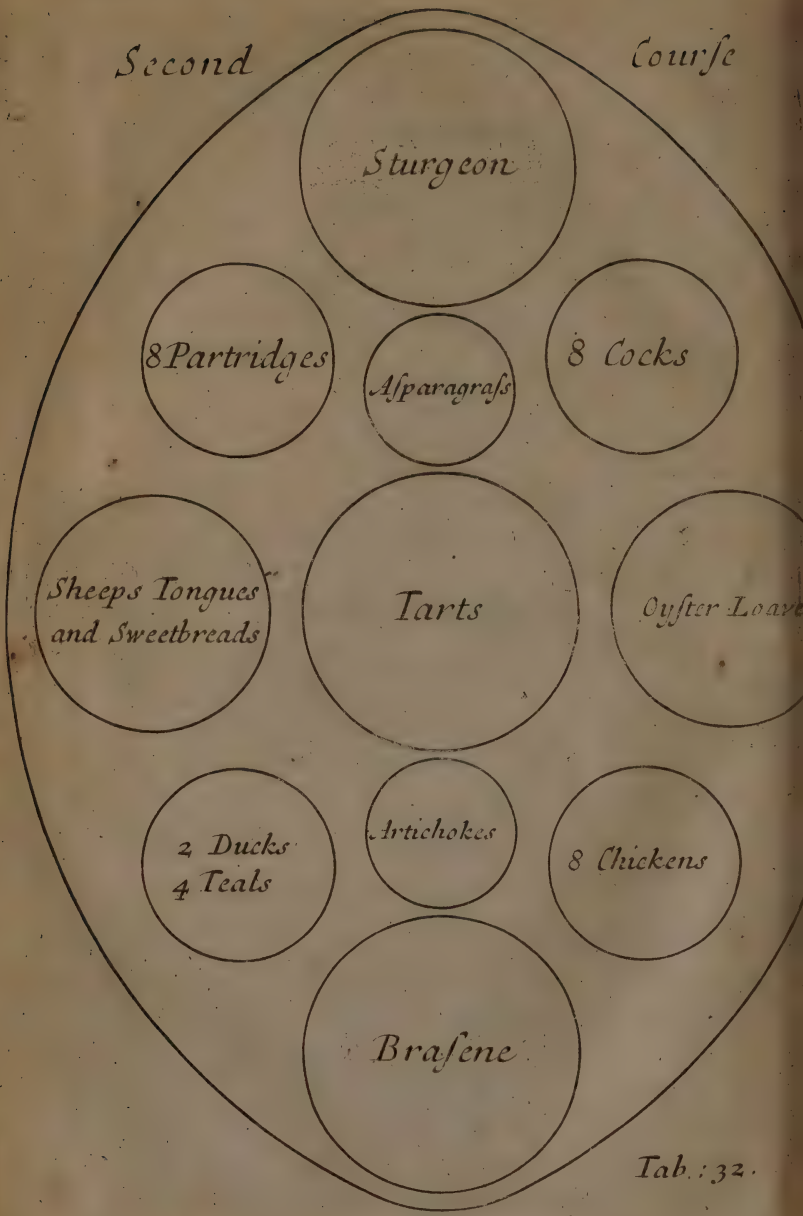
Pick and clean them well, put them into a Sauce-pan with a little melted Bacon, ſome Muſhrooms and Truffles cut in Slices, and a Bunch of Herbs: Seaſon all this with Salt and Pepper, and having toſs'd it up over a Stove, moiſten it with good Gravy, and ſet it to ſimmer over a ſlack Fire; when it is enough, take off all the Fat, thicken it with a Cullis of Veal and Ham; ſo ſerve it in Plates or little Diſhes.

This Ragoo ſerves likewiſe to garniſh all Diſhes of the firſt Courſe, that are ſtew'd *à la Braiſe.*

To


First Course
Pottage 2 Ducks
Jheyn of Beef
Muffle of Chickens
Pudding
Hamb & Chickens
Fish
Venison Pasty
Calves hea
and Baco
Phillet of Veal Stewed
Pupton of Turkie
2 Hares Civet
Pottage 6 Pigeons
Shoulder of Mutton and Cutlets
Tab: 31.




Second Course
Sturgeon
8 Partridges
Asparagrass
8 Cocks
Sheeps Tongues and Sweetbreads
Tarts
Oyster Loave
2 Ducks 4 Teals
Artichokes
8 Chickens
Brasene
Tab. 32.

To make a Ragoo of fat Livers.

Take ſome fat Livers of Capons or other Fowls, cut off the Galls, and blanch the Livers in boiling Water, then put them into cold Water; next toſs up in a Sauce-pan with a little melted Bacon, ſome Button-Muſhrooms, ſome ſlic'd Morils and Truffles, a Bunch of Herbs; the Whole being ſeaſon'd with Salt and Pepper. When you have toſs'd them up, wet them with Gravy, and ſet them to ſimmer as you do other Ragoos: When they are about half done, put in the Livers, and continue to get ready your Ragoo, but take care the Livers be not done too much. At length bind them with a Cullis of Veal and Ham; then take up the Livers, lay them handſomely in a Diſh, pour the Garniſhing upon them, and ſerve them hot in Plates or little Diſhes.

To make a Ragoo of Aſparagus-Tops.

Cut off the green Tops of your Aſparagus and blanch them; then put them into a Sauce-pan with ſome thin Cullis of Veal and Ham, together with a little of the Eſſence of Ham, and ſet them to ſimmer over a gentle Fire: When they are done enough, ſet the Sance-pan over a kindled Stove, and when the Cullis is as much waſted away as it ought, throw in the Bigneſs of a large Walnut of Butter work'd up with a little Flour; keep it moving till the Butter is melted, then put in a Drop of Vinegar; ſo diſh it up and ſerve it in Plates or little Diſhes.

To make a Ragoo of Cardoons.

Pick and clean the Cardoons; make a white Water, take a Pot big enough to boil them in, fill it half full of the Water, and set it over a kindled Stove with a Lump of Butter work'd up with a little Flour, two or three Slices of fat Bacon, an Onion stuck with Cloves and some Salt: When it boils put in the Cardoons; and when they are little more than half boil'd, take them up and set them a draining: Then put them into a Sauce-pan with a thin Cullis of Veal and Ham, and make them just simmer over a slack Fire: When they have simmer'd so long as to be thorowly done, set the Sauce-pan over a quick Fire that the Cullis may boil away; and when it is wasted away as it ought to be, put in as big as a Walnut of Butter, work'd up with a little Flour, and keep it moving; when the Butter is melted, dish it up handsomely, and serve it hot in Plates or little Dishes.

Note, We make a Ragoo of the Stalks of Cardoons, as also of *Roman* Lettice, in the same Manner as we do a Ragoo of Cardoons.

To make a Ragoo of the Stalks of Purslain.

Take the Stalks of Purslain and cut them in Pieces as long as your Finger, pick them well, and half boil them in a white Water in like Manner as is directed in the above Receipt for Cardoons; when they are well blanch'd, take them up and set them a draining, then put them into a Sauce-pan with a thin Cullis of Veal and Ham, and a little Essence of Ham; so make them simmer over a slack Fire. When they are done enough, set the Sauce-pan over a brisk Fire to diminish the Cullis;

Cullis; then put in a Lump of Butter, as big as a large Walnut, work'd up with Flower; and when it is melted, add a little Vinegar, and ſerve them as in the laſt Receipt.

To make a Ragoo of Sorrel.

Pick the Sorrel very well and nip off the Stalks. Set over a Stove a Sauce-pan half full of Water; when it boils, put in the Sorrel to ſcald it; take it out again immediately, and ſet it a draining, ſqueezing it hard as you do Spinage. When it is well ſqueez'd, put it into a Sauce-pan, moiſten it with a thin Cullis of Veal and Ham, ſeaſon'd with Salt and Pepper, and ſet it to ſimmer over a gentle Fire; when it is done enough, put to it a little of your Eſſence of Ham, and uſe it for all the Diſhes of Meat, in the Dreſſing of which you uſe any Sorrel.

To make a Ragoo of Endive.

Take the whiteſt Endive, pick it, and blanch it in boiling Water; then put it in cold Water; take it out and ſqueeze it well; lay it on a Table and give it two or three Cuts with a Knife; put it into a Sauce-pan, moiſten it with a thin Cullis of Veal and Ham, and make it ſimmer over a ſlack Fire; if it be not thick enough, when it is ſtew'd, add to it a little of the ſame Cullis and Eſſence, and ſerve it in all the Diſhes in which you uſe any Endive.

To make a Ragoo of Cabbage-Lettice.

Take the whiteſt Cabbage-Lettice, and having blanch'd them in ſcalding Water, take them out of it and put them into cold; then ſqueeze them

as

as dry as you can, and take off all the Green; cut them in ſmall Slices, and toſs them up in a Sauce-pan with a little melted Bacon, a Bunch of ſavoury Herbs, and ſeaſon the Whole with Salt and Pepper. Put to them ſome Veal Gravy and Eſſence of Ham, and let them ſimmer in it; then take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham. Uſe them in all Sorts of Diſhes, either roaſted or ſtewed, in which you have made uſe of Lettice.

To make a Ragoo of Selery.

Pick your Selery and put it to boil in a white Water; when it is enough, take it up, ſqueeze it well, put it into a Sauce-pan with a thin Cullis of Veal and Ham, and make it ſimmer in it over a gentle Fire; when it is enough, thicken it over a Stove with as big as a Walnut of Butter, work'd up with a little Flower; then put in a Drop of Vinegar and ſerve it in Plates or little Diſhes. We uſe it beſides in all our great Diſhes in which we employ any Selery.

To dreſs a Cabbage in Ragoo.

Cut a Cabbage in two in the Middle, and blanch it; then ſqueeze out the Water, tie it about with Packthread, and ſtew it *à la Braiſe*. The Manner of this is ſo frequently mention'd in the Receipts, that we forbear to repeat it in this Place. When it is ſtew'd, take it up, drain it well, and untie the Packthread; cut it in little Slices into a Sauce-pan, put to it ſome Cullis of Veal and Ham, in which make it ſimmer as uſual: When it is done enough, thicken it with a good Cullis and Eſſence of Ham; and ſerve it with all

Diſhes of the firſt Courſe, either roaſted, boil'd, or ſtew'd, in which it is proper to uſe Cabbage.

To make a Ragoo of Onions.

Take three or four Dozen of Onions and ſtew them *à la Braiſe* over hot Embers; then peel them, put them into a Sauce-pan, and ſet them a ſimmering in ſome Cullis of Veal and Ham. When your Ragoo is enough done, bind it with ſome Cullis and Muſtard, and ſerve it in all the ſeveral Diſhes with which it is proper to eat Onions.

To make a Ragoo of Colly-flowers.

Pick and clean them well; boil them in white Water, but take care of boiling them too much; for they muſt not be too tender; take them up and ſet them a draining; then put them into a Sauce-pan, with ſome thin Cullis of Veal and Ham, and let them ſimmer in it as uſual: When they have ſimmer'd a while, ſet them on a Stove over a brisk Fire; thicken them with a Lump of Butter, as big as a Walnut, work'd up with a very little Flower; then ſprinkle on them a Drop or two of Vinegar, and ſerve them in Plates or little Diſhes.

To make a Ragoo of Cucumbers.

Pare half a dozen Cucumbers, cut them in two long-ways, and take out the Seeds; then cut them in little Slices, ſeaſon them with Salt, Pepper, and a little Vinegar, put to them two or three Onions cut in Slices, and let them marinate in this for two Hours; then dry them in a Napkin. Take a Sauce-pan with a little melted Bacon, ſet it over a Stove, put in the Cucumbers, and having

having toſs'd them up in it, moiſten them with Gravy, and ſet them to ſimmer over a ſlack Fire. When they are enough, take all the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham; ſee it be well reliſh'd, and uſe it with all manner of Meats, either roaſted or others, in which Cucumbers are proper.

To make a Ragoo of Truffles.

Having peel'd your Truffles and cut them in Slices, waſh and drain them well; put them into a ſmall Sauce-pan with a little Eſſence of Ham, and ſet them to ſtew gently over a ſlack Fire; when they are enough, bind them with a good Cullis, and ſerve them in Plates or little Diſhes.

To make a Ragoo of Truffles, for Fiſh-Days.

After having peel'd, cut, waſh'd and drain'd your Truffles, as in the laſt Receipt, put them into a Sauce-pan with a little Fiſh-broth, ſeaſon'd with Salt, Pepper, and a Bunch of ſavoury Herbs, and ſtew them over a gentle Fire: When they are enough, bind them with ſome Cullis of Crayfiſh, and ſerve them in Plates or little Diſhes.

To make a Ragoo of the Milts of Fiſh for Fleſh-Days.

Blanch the Milts of your Fiſh in boiling Water, then take them out and throw them into cold: Toſs up in a Sauce-pan, with a little melted Bacon, ſome ſmall Muſhrooms, ſome Truffles cut in Slices, and a Bunch of Herbs; Seaſon the Whole with Pepper and Salt, moiſten it with Veal Gravy, and ſet it to ſimmer as uſual. When they are done enough, take the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham; then put

in your Milts of Carps, and make them ſimmer over a gentle Fire. See that your Ragoo be well reliſh'd, diſh it up handſomely, and ſerve it in Plates or little Diſhes.

The ſame for Fiſh-Days.

When they are blanch'd and thrown into cold Water as in the laſt Receipt, put ſome Butter into a Sauce-pan with a very little Flower and brown it; put into your Brown, ſome ſmall Muſhrooms and ſliced Truffles, and toſs them up over a Stove; then moiſten them with good Fiſh-Broth, ſeaſon'd with Pepper, Salt, and a Bunch of Herbs, and let them ſimmer over a gentle Fire. This done, take off the Fat, and put in the Milts to ſimmer as above; when they are enough done, bind your Ragoo with a Cray-fiſh, or other meagre Cullis, and ſerve it in Plates or little Diſhes.

To make a Ragoo of Pikes Livers.

Having cut off the Galls, blanch the Livers and throw them into cold Water: Then having toſs'd up ſome Muſhrooms and Truffles, put in your Livers with ſome good Fiſh-Broth, and obſerve the ſame Directions as in the foregoing Receipt for making a Ragoo of Milts.

To make a Ragoo of Morils, in Cream, for Fiſh-Days.

Having taken off the Stalks of your Morils, cut them in two; and waſh them in ſeveral Waters that they may not be gritty. Put a Piece of Butter into a Sauce-pan, ſet it over a Stove, and put in the Morils; ſeaſon them with Salt, Pepper,

per, a Bunch of Herbs and a little ſhred Parſly, and toſs them up over the Stove; then moiſten them with ſome good Fiſh-Broth, and ſet them to ſimmer over a ſlack Fire. Mean while make a Thickening with the Yolks of two or three Eggs beaten up in Cream; bind your Ragoo with it, and ſerve it hot in Plates or little Diſhes. *Note*, That a meagre Ragoo of Muſhrooms is made in the ſame Manner.

To make a Ragoo of Cardoons for Fiſh-Days.

Pick your Cardoons and boil them in a white Water: Mean while get ready a Sauce as follows: Put a Piece of freſh Butter into a Sauce-pan with half a Spoonful of Flower, ſome Salt, Pepper, and a little Nutmeg; put to this a Drop or two of Vinegar and a little Water, and half a Ladleful of Cray-fiſh, or other meagre Cullis. Take up the Cardoons, drain them well, and put them into the Sauce-pan among the Sauce; keep them ſtiring over the Stove till the Sauce be thicken'd, then ſerve them in Plates or little Diſhes.

Note, We make meagre Ragoos of Colly-flowers and Selery, of the Stalks of Cardoons and of *Roman* Lettice in the ſame Manner.

To make a meagre Ragoo of Cray-fiſh.

When your Cray-fiſh are boil'd, pick out the Tails, and lay them on a Plate with ſome ſmall Muſhrooms and ſome Truffles cut in Slices; toſs them all up in a Sauce-pan with a little Butter; moiſten them with good Fiſh-Broth; and when they have ſimmer'd a while, take off the Fat from your Ragoo, thicken it with a Cullis of Cray-fiſh, and ſerve it in Plates or little Diſhes.

RAMOLADE

IS a certain Sauce that we ſerve with any Fiſh that are pickled or eaten cold: It is compoſed of Parſly, Cives, Anchovies and Capers ſhred very ſmall, with a little Salt, Pepper, Nutmeg, Oil and Vinegar, or Juice of Lemon, all mix'd well together: After we have diſh'd up our Fiſh, we pour this Sauce upon them.

S.

To make a SALMIGONDIN.

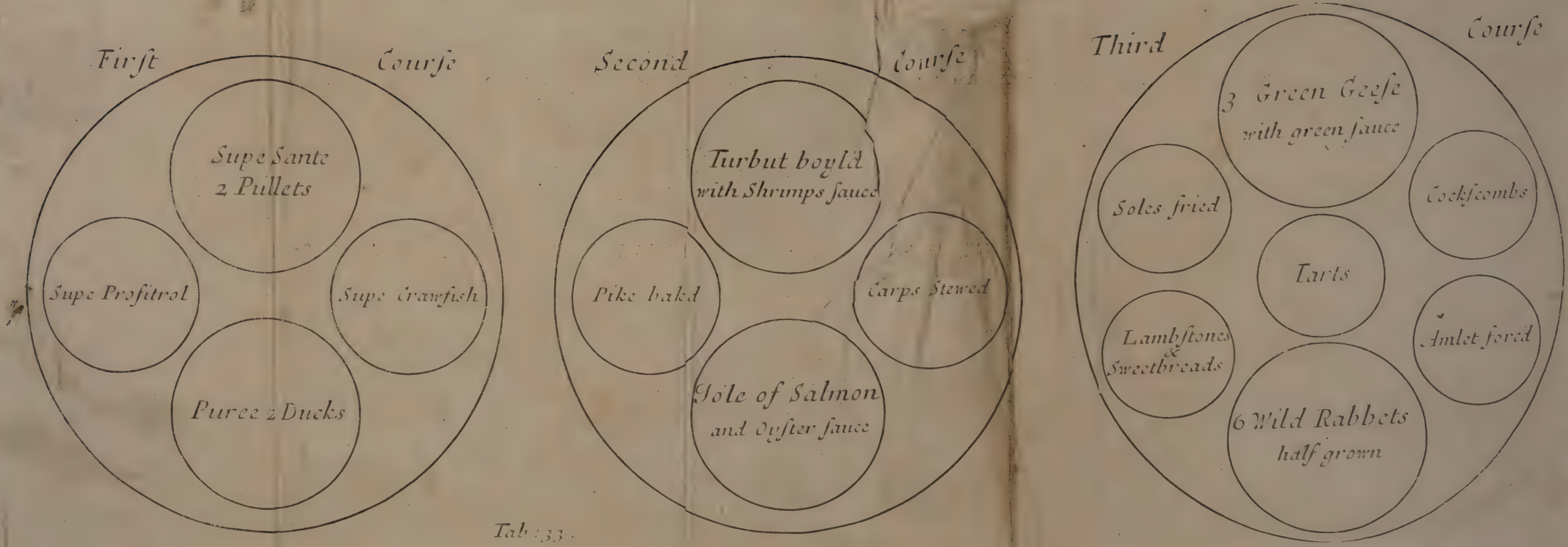
TAKE two or three Cabbage-Lettice, or *Roman* Lettice, waſh them clean and ſwing them, to get out the Water; then begin at the open End, cut them croſs-ways as fine as a Thread, and lay a Bed of it an Inch thick on the Bottom of a Plate or little Diſh: Take two cold roaſted Chickens or Pullets, and cut the Fleſh of the Breaſts and Wings in Slices, three Inches long, as thin as a Knife, and a Quarter of an Inch broad; lay it all round on the Top of your Lettice, the one End out to the Brim of your Plate, the other End to the Middle. Take ſix Anchovies from the Bones, cut each in eight Slices, and lay them all round betwixt your Fowl; then take the lean Meat of the Legs of your Pullets or Chickens, and cut it in ſmall Dice, with a Lemon cut in Dice likewiſe: Mince the Yolks of four hard Eggs, a little Parſly, and three or four Anchovies: Make this in a round Heap in the Middle, like the Top of a Sugar-Loaf; then garniſh it with ſmall Onions, as big as Yolks of Eggs, boil'd in a good Quantity of Water, very white and ten-

der; put the biggeſt of your Onions on the Middle of your minc'd Meat, on the Top of your Salmigondin, the reſt all round the Brim of your Plate, as thick as they can lie one by another. So ſerve it for firſt or ſecond Courſe. Juſt as you ſend it up, beat up ſome Oil and Vinegar, Pepper and Salt, and pour all over it. But this is commonly done at Table. You may garniſh this Salmigondin with ſome Grapes, juſt ſcalded, or with *French* Beans blanch'd, or Station-flowers; or you may put under it, inſtead of Lettice, a little ſmall Sallading.

Or thus,

Mince very fine two boil'd or roaſted Chickens, or Veal, which you like beſt: Mince alſo very ſmall the Yolks and the Whites of hard Eggs, each by themſelves: Shred alſo the Pulp of Lemon very ſmall; then lay in the Diſh a Layer of the minced Meat, a Layer of the Yolks, and then a Layer of the Whites of Eggs; over which a Layer of Anchovies, and on them a Layer of the ſhred Pulp of Lemon, next a Layer of Pickles, then a Layer of Sorrel, and laſt of all a Layer of Spinage and Cloves, or of Shalots ſhred ſmall: Having thus fill'd the Diſh, ſet an Orange or Lemon on the Top, and garniſh with ſcrap'd Horſe-Radiſh, Barberries and Slices of Lemon: Let the Sauce be Oil beat up thick with the Juice of Lemons, Salt and Muſtard. We ſerve this Diſh in the ſecond Courſe, or for a Side-Diſh, or a Middle Diſh for Supper.

SAL-


First Course
Supe Sante
2 Pullets
Supe Profitrol
Supe Crawfish
Puree 2 Ducks
Second Course
Turbut boyld
with Shrimps sauce
Pike baked
Carps Stewed
Sole of Salmon
and Oyster sauce
Third Course
3 Green Geese
with green sauce
Soles fried
Cockscombs
Tarts
Lambstones
&
Sweetbreads
Amlet fored
6 Wild Rabbets
half grown

Tab: 33.

SALMON

IS a Sea-fish, as well as a River-fish; we dress it either Whole or in Pieces in the following Manners.

To dress a Salmon au Court-bouillon.

After having drawn and clean'd your Salmon, score the Sides of it pretty deep, that it may take the Relish of your *Court-bouillon* the better: Lay it on a Napkin, and season it with Salt, Pepper, Cloves, Nutmeg, Onions, Cives, Parsly, sliced Lemon, Bay-Leaf and Basil. Work up the Quantity of about a Pound of Butter with a little Flower, and put it into the Belly of the Salmon; then wrap the Salmon in the Napkin, bind it about with a Packthread and lay it in a Fish-Kettle, of a Size proportionable to the Largeness of your Fish; put to it a Quantity sufficient to boil it in, of Wine, Water, and Vinegar, and set it over a quick Fire: When it is done enough, take it off, and keep it simmering over a Stove, till you are ready to serve; then take up the Salmon, unfold the Napkin it is in, and lay another in the Dish in which you intend to serve it, place the Salmon upon it, garnish with green Parsly, and serve it for the first Course.

To dress a whole Salmon, or Pieces of it à la Braise.

Lard it with large Lardons, well season'd, and bind it about with Packthread. Take two or three Pounds of a Fillet of Veal, cut it in Slices, and lay it with some Bards of Bacon on the Bottom of a Stew-pan; cover the Pan, and set it over a slack Fire. When the Meat begins to stick, powder it

with a handful of Flower, and give it seven or eight Turns over the Stove, keeping it always moving: Then moisten it with good Broth and a few Spoonfuls of Gravy. Lay the Salmon into an oval Stew-pan; pour the Liquor of your Braise upon it, and lay over it your Slices of Veal; put in a Bottle of *Champaign* or White Wine; see that there be Liquor enough; strew in a Seasoning of Pepper, Salt, Spices and savoury Herbs, Cives, Parsly, and some Slices of Onion and Lemon; add a Lump of Butter, and lay some Slices of fat Bacon over all of it; so set it to stew over a gentle Fire; when it is enough done, take it off the Fire, and let it stand a Couple of Hours in the Liquor to give it a Relish; but let the Pan be always cover'd to keep it warm. When you are ready to serve, take it up, drain it, untie the Packthread, lay it in the Dish you intend to serve it in, pour upon it a Ragoo of Cray-fish made with Gravy, or else a Ragoo of Veal-Sweetbreads, Cocks-combs, *&c.* and serve it hot.

The same, dress'd meagre for Fish-Days.

Lard it with Anchovies and the Flesh of Eels, bind it about with Packthread, and put it into an oval Stew-pan or Fish-kettle, of the Size of your Fish. Put a Lump of Butter, as big as your Fist, into a Sauce-pan; set it over a Stove, and when it is melted, throw in a handful of Flower, and brown it, keeping it always moving: Then put to it some Fish-Broth, and pour the Whole into the Stew-pan to your Salmon; to which put likewise a Bottle of *Champaign* or White Wine; so that there may be Liquor enough to stew it in. Season it with Salt, Pepper, savoury Herbs and Spices, Onions, Cives, Parsly, and Slices of Lemon; so get it ready over a slack Fire. When it

is

is enough done, let it ſtand a Couple of Hours in its Liquor, that it may have the Reliſh of it; then take it up, unbind and drain it; lay it in the Diſh you intend to ſerve in, and pour upon it, either a Ragoo of Milts, Muſhrooms and Truffles, or one of Cray-fiſh Tails, and its Garniſhings; ſo ſerve it. You will find the Ways of making theſe Ragoos in Letter *R.* *p.* 238.

To broil Salmon, with a white Sauce.

Having cut the Salmon in Slices, melt ſome Butter in a Sauce-pan, and put a little Salt amongſt it; rub the Slices of Salmon with this Butter, and broil them over a ſlack Fire. Make a white Sauce as follows: Take ſome Butter and put it into a Sauce-pan with a Pinch of Flower and a Couple of minced Anchovies, having firſt waſh'd them and taken out the Bones: Add ſome Capers and a whole Leek; ſeaſon all this with Pepper, Salt and Nutmeg; put in a little Water and a Drop of Vinegar. When the Salmon is broil'd on one Side, turn it on the other, and put freſh Fire under it. Keep turning the Sauce over a Stove, and when it is of a due Thickneſs, put it into the Diſh in which you deſign to ſerve the Salmon, take out the Leek, lay in the Slices of Salmon, and ſerve them warm.

To broil Salmon, with a brown Sauce.

Broil your Slices of Salmon as in the above Receipt. Put into a Sauce-pan the Bigneſs of an Egg of Butter, and ſet it over a Stove: When the Butter is melted, put in half a Spoonful of Flower, and keep moving it till 'tis brown, then put in ſome good Fiſh-Broth and a Glaſs of White Wine: Seaſon it with Pepper, Salt, an Onion

ſtuck with Cloves, a Bunch of Herbs, and a little ſhred Parſly. When the Slices of Salmon are broil'd, put them into this Sauce, and let them ſimmer in it. When the Sauce is waſted away as much as you would have it, take out the Slices of Salmon, lay them in a Diſh, make a Thickening with one or two Yolks of Eggs beaten up in a little Verjuice, and bind the Sauce with it; then pour it on your Slices of Salmon and ſerve them hot.

Broil'd Salmon with a Cullis of Cray-fiſh.

Prepare and broil your Slices of Salmon as above, and make the following Sauce. Take a Piece of Butter, and put it into a Sauce-pan with a Pinch of Flower, a whole Leek, and one Anchovy, ſeaſon'd with Salt, Pepper and Nutmeg; add a little Water and a little Vinegar, and keep moving it over the Stove: When it is come to be of a due Thickneſs, put in half a Ladleful of Cullis of Cray-fiſh, ſet it again over the Stove to heat it: Then take out the Leek, pour it into a Diſh, lay your broil'd Salmon in it, and ſerve it.

Broil'd Salmon with Muſhrooms.

Having cut your Salmon in Slices, broil it as above; then lay it in a Diſh, and pour a Ragoo of Muſhrooms upon it. You may find the Way of making it in Letter *M.* Article *Muſhrooms*, *p.* 130. We likewiſe ſerve this broil'd Salmon with a Ragoo of Truffles, or Morils. See *p.* 133.

To dreſs Salmon in Champaign *Wine.*

Cut the Salmon in Slices, and take off the Skin; then take out the middle Bone and cut each Slice aſunder;

aſunder: Place them in a Sauce-pan and ſeaſon them with Salt, Pepper, an Onion ſtuck with Cloves, a Bunch of Herbs, and half a Bay-Leaf; add a Piece of freſh Butter, a little grated Bread, ſome Truſles and Muſhrooms; then pour in half a Bottle of *Champaign* Wine, and ſet the Sauce-pan on a Stove over a well kindled Fire; when the Liquor is waſted away to the Degree it ought, bind it with a Cray-fiſh Cullis; Diſh it up handſomely, and ſerve it warm for the firſt Courſe.

To dreſs Salmon with ſavoury Herbs.

Cut and bone your Salmon as in the laſt Receipt. Lay ſome freſh Butter on the Bottom of a Diſh or Paſty-pan: Let your Seaſoning be Salt, Pepper, a little Nutmeg, all Sorts of ſavoury Herbs, two or three whole Leeks, and ſome minced Parſly: Lay this upon the Butter, and your Slices of Salmon upon it, and ſeaſon them over as under; melt ſome Butter to ſprinkle over them, and drudge them with very fine Crums of Bread; then ſet them in an Oven, or bake them in a Baking-Cover with Fire under and over them. Mean while make a Sauce as follows: Take ſome raw Truſles, peel them, waſh them well, and cut them in ſmall Slices; put them into a Sauce-pan with a little freſh Butter, and toſs them up over a Stove; moiſten them with a little Fiſh-Broth, ſeaſon them with Salt, Pepper, and a Bunch of Herbs, and make them ſimmer over a gentle Fire; bind your Ragoo with a brown Cullis, and when the Salmon is baked to a fine brown Colour, pour your Ragoo into a Diſh, lay the Slices of Salmon over it; ſo ſerve it for the firſt Courſe.

Salmon marinated and fry'd.

Having cut your Salmon in Slices as before, put them into a Sauce-pan and ſeaſon them with Salt, Pepper, a Bay-Leaf, a little Baſil, an Onion cut in Slices, ſome whole Cives, a little Parſly, half a dozen Cloves, the Juice of three or four Lemons, or elſe a little Vinegar; mix all this together, and let your Salmon lie in it a Couple of Hours; then take it out, dry it between two Napkins, drudge it well with Flower, and fry it in clarify'd Butter; make it very brown; lay a Napkin in a Diſh, place your Slices of fry'd Salmon upon it; let your Garniſhing be only fry'd Parſly; ſo ſerve it in Plates or little Diſhes.

To make a Salmon-Haſtlet.

Skin your Salmon and cut it in Dice about the Size of a little Walnut. Take ſome ſmall Skewers of about a Finger's Length, and put three or four of your Bits of Salmon upon a Skewer; we call each Skewer a Haſtlet. Make two dozen of theſe Haſtlets, put them into a Sauce-pan with melted Butter, ſeaſon them with Salt, Pepper, ſavoury Herbs, minced Cives and Parſly, and Juice of Lemon; heat all this one Moment, then drudge your Haſtlets with Bread crumm'd very fine, and lay them to broil on a Gridiron over a little Fire; when they are broil'd on one ſide, turn them and put freſh Fire under them. When they are broil'd very brown, lay a Napkin in a Diſh, place a Porringer with a Ramolade in the Middle of it, lay the Haſtlets round it, and ſerve them for Plates or little Diſhes.

Note, We garniſh our largeſt Diſhes of the firſt Courſe with theſe Haſtlets.

To farce Slices of Salmon.

Cut three or four Slices of Salmon an Inch thick, and take off the Skin; then cover them with the ſame Farce you uſe for a Pupton of Salmon, which ſee in Letter *P. p.* 221. When they are farced rub them over with beaten Egg and melted Butter. Lay a little Butter in a Diſh or Paſty-pan, ſeaſon it with Salt, Pepper, a little ſavoury Herbs and Spices, ſome whole Cives and minced Parſly, then place in your farced Slices of Salmon and ſet them into the Oven; when they are baked, and of a fine Colour, put a Ragoo of Cray-fiſh in the Diſh in which you deſign to ſerve it, and lay your Slices of Salmon upon it, ſo ſerve them warm. To make the Ragoo, ſee Letter *R.* Article *Ragoos*, *p.* 240.

To make a SALPICON.

A *Salpicon* is a Sort of Ragoo ſo call'd, and that we uſe in our great Diſhes of Roaſt-meat, which we ſerve in the firſt Courſe, ſuch as Chines of Beef or Mutton, Barons of Beef, and Quarters of Mutton or Veal, *&c.* We make it as follows: Take ſome Cucumbers, cut them in two, and take out the Seeds: Then cut them in Dice, and lay them in a Diſh to marinate in Vinegar, Pepper, Salt, and an Onion or two cut in Slices; cut ſome of the Lean of a Ham of Bacon in Dice; take ſome Muſhrooms and Truffles, the Breaſts of Pullets, fat Livers and Veal Sweetbreads. Squeeze the Cucumbers, toſs them up in a Sauce-pan over the Stove with a little melted Bacon; moiſten them with Gravy and let them ſimmer in it over a gentle Fire; then take the Fat clean off. Set over a Stove another Sauce-pan with a little melt-

ed

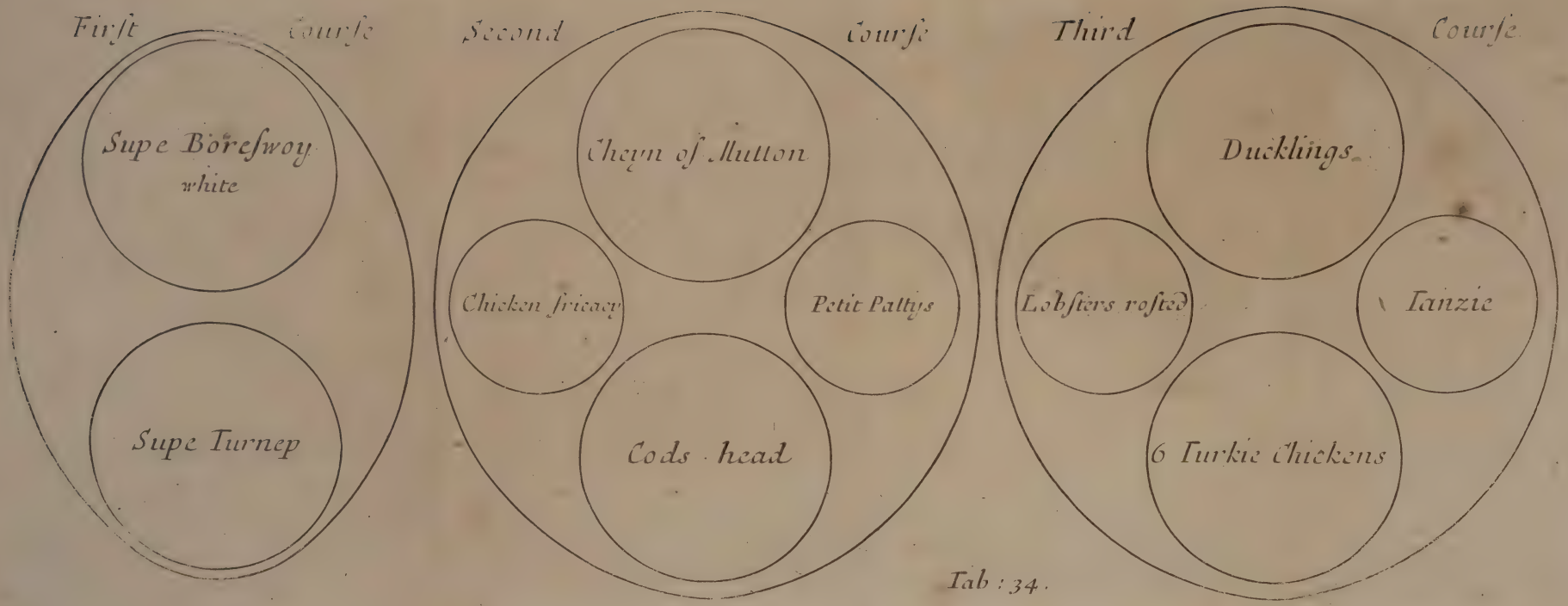
ed Bacon, into which put the Ham you had cut in Dice, a few Cives and a little Parſly. Mince the Muſhrooms, Truffles, and Sweetbreads, and toſs up all theſe Ingredients together, and then moiſten them with ſome Gravy, ſeaſon them with Pepper, Salt, and a Bunch of Herbs, and when they have ſimmer'd a while in it, take off all the Fat. When they are done almoſt enough, put to them the fat Livers, and the Breaſts of your Pullets cut in Dice; then bind your *Salpicon* with ſome Cullis of Veal and Ham, and ſome Eſſence of Ham. When the Cucumbers are ready, bind them likewiſe with the ſame Cullis, and put the Whole into the ſame Sauce-pan, that is to ſay, put the Ragoo of Cucumbers into the *Salpicon*. Make a Hole in your Piece of Roaſt-Meat, in the Part of it you think moſt convenient; for Example, if it be a Quarter of Veal, or Mutton, make it in the Leg; and having taken out the Fleſh that may ſerve you for ſome other Uſe, put the *Salpicon* in the Room of it.

Note, You may likewiſe ſerve the *Salpicon* by it ſelf.

SALT-FISH.

To dreſs Salt-fiſh à la Montizeur.

TAKE the Fiſh of a Carp from the Bones and Skin, mince it ſmall, put it on the Fire in a ſtewing Diſh, with a good deal of Butter, and ſix whole Onions; when the Butter is melted, add the minc'd Fiſh, with Pepper and Nutmeg, and ſtir it over the Fire: Your Salt-fiſh being boil'd, take it from the Skin and Bones, and mince it as the other freſh Fiſh, with four Rolls, ſoak'd in Milk very thick; mix all theſe together, with Nutmeg and a Piece of freſh Butter; this being done, ſpread your Cod as long as your Diſh is in Bigneſs, lay on your Diſh ſome of your minc'd


First Course
Supe Boreswoy white
Supe Turnep
Second Course
Chein of Mutton
Chicken fricacy
Petit Pattys
Cods head
Third Course
Ducklings
Lobsters rosted
Tanzie
6 Turkie Chickens

Tab : 34.

Fiſh. So place your whole Fiſh in the Middle of your Diſh, putting ſome of your minc'd Fiſh in about it, but none on the Top; put a little melted Butter and Oyſters over it, and a little grated Bread; ſo bake it in an Oven or Baking-cover. Make the Sauce of Butter, Milk, and Nutmeg; bake it in the Diſh you ſerve it in. Serve the Sauce in a Porringer to the Table, with a little over the Fiſh.

To fry Salt-fiſh.

Take a Tail of Salt-fiſh and water it till it is very freſh: Either leave it Whole or cut it in Slices as you think fit: Dry it well and drudge it with Flour; fry it brown with clarify'd Butter, and ſerve it dry with fry'd Parſly.

Fry'd Salt-fiſh with a Sauce Robert.

Your Salt-fiſh being fry'd as in the laſt Receipt, make a Sauce *Robert* as follows. Cut ſome Onions in Dice; toſs them up in a Sauce-pan with a Morſel of Butter; when they are brown, drudge them with Flour, moiſten them with Fiſh-broth, and ſet them to ſimmer over a gentle Fire: When they are enough done, put the fry'd Salt-fiſh into the Sauce, and let it ſimmer in it; put in ſome Muſtard and a little Vinegar; and if your Sauce be not thick enough, bind it with a Cullis; then take up your Salt-fiſh, lay it in a Diſh, and pour your Sauce *Robert* upon it. It is proper only for the firſt Courſe.

Note, You may ſerve it without making it ſimmer in the Sauce: To this End, when the Sauce is ready, pour it into the Diſh, and place your Slices of fry'd Salt-fiſh handſomely upon it. Take Notice, That when we ſerve it in this Manner, we always cut the Salt-fiſh in Slices before we fry it; and that we ſerve it in Plates or little Diſhes.

Note

Note likewise, That we often serve this fry'd Salt-fish, whether in one entire Piece, or cut in Slices, either with a Ragoo of Cucumbers or of Endive, made as is directed in Letter *R.* Article *Ragoos, p.* 235, 237. save only that instead of Gravy, Bacon and Cullis there mention'd, we make Use of Fish-broth, Butter and a Cullis of Cray-fish.

To farce a Tail of Salt-fish.

Take the Flesh of a Carp and half as much Eel, some Mushrooms, a *French* Roll soak'd in Cream, and the Yolks of three or four raw Eggs; season it with Parsly, Cives, Salt, Pepper, savoury Herbs and Spices; mince all this well together, and pound it in a Mortar, with some fresh Butter in Proportion to the Quantity of your Fish. Boil a Tail of Salt-fish; pull off the Flesh in Flakes, keep the Bone, and let the End of the Tail hang to it. Toss up in a Sauce-pan some Mushrooms and Truffles, in a Brown made of Butter and Flour, moisten this Ragoo with Fish-broth, set it to simmer as usual, and take off all the Fat, then put to it some Milts of Carps, together with the Flakes of your Salt-fish; bind it with a Cray-fish or other Cullis, and set it by a cooling. Lay the Bone of your Salt-fish with the Tail hanging to it, in a Silver Dish or a Pasty-pan; place in your Farce in the Form of a Tail of Salt-fish; make round it a Rim three Inches high, pour in your Ragoo, and cover it with the same Farce; Dip a Knife in a beaten Egg, to smooth it over and make it lie very even: Melt a Piece of fresh Butter and pour it over it, drudge it with very small Crums of Bread, and bake it till it be of a fine brown Colour; then serve it for the first Course.

Observe,

Observe, That when you bake it in a Pasty-pan, you must lay under it little Slices of Bread, cut very thin, to hinder it from sticking to the Pan, and that you may the better slide it off into the Dish you serve it in.

To dress Salt-fish à la Sainte-Menhout.

Put a Couple of Tails of Salt-fish into boiling Water; when they are boil'd, pull them to Pieces in Flakes as large you can. Make a Sauce with fresh Butter, a Pinch of Flour, some min'd Parsly, Truffles and Mushrooms, some Capers, Pepper, Nutmeg and Cream, put in your Flakes of Salt-fish, and set them to simmer in it over a Stove; then set it by to cool. Make a Hash of Carp in the Manner directed in Letter *H. p.* 107. and put it into a Dish: Garnish the Brims all round with your Salt-fish, but let them not cover the Hash that is in the Middle of it; strew over the Whole some Bread crumm'd very fine, and set it in an Oven to brown it; then serve it for the first Course.

SAUCES.

To make a Leer of Fish Sauce; in which is contain'd a Receipt for dressing a Cod's Head, or any other large Fish, after the English *Way.*

FOR a Cod's Head blanch off a Quart of Oysters, but save their Liquor; wash them in Water, cleaning them from the Beards and Shells. But instead of the Oysters, you may take two or three Lobsters, and cut them in large Dice; place either of them in a Sauce-pan: If your Cod's Head is large, you must put two Pounds of Butter to it, if small, one Pound. You must put to each Pound of Butter, the Yolks of three Eggs,

three Anchovies taken from the Bones, and minc'd ſmall, one Lemon, a ſcrap'd Nutmeg, a little beaten Pepper, a whole Onion, a Bunch of ſweet Herbs, ty'd up together with Pack-thread. Let your ſweet Herbs be a Sprig of Thyme, half a Bay-Leaf, and a little Parſly: If you make Uſe of Oyſters, put their own Liquor to them that you ſav'd when they were ſet off; but if you have Lobſters, take the Spawn, or Red out of the Body; or if they have neither Spawn nor Red, take the ſmall Claws, and pound them in a Mortar, and ſtrain it out with five or ſix Spoonfuls of White-Wine or Gravy, and put it to your Butter and other abovemention'd Ingredients. Your Sauce being thus ready in a well tinn'd Sauce-pan; get your Cod's Head clean and in order, cut according to the Bigneſs of your Diſh; tie it with two Yards of Pack-thread or Tape, but not very ſtrait, becauſe your Pack-thread will be apt to cut your Fiſh, unleſs you have Splinters of Wood betwixt that and your Fiſh, which muſt not be of Fir. Then place your Cod's Head in a Sauce-pan or earthen Pan; put over the Fire in another Sauce-pan, a Pint of Vinegar, and a Spoonful of whole Pepper and Cloves, a green Lemon-peel, two Bay-Leaves, three or four Onions in Slices, and two Handfuls of Salt. Let all this boil up together, and pour it over your Cod's Head. Let it lie in this Pickle an Hour before you boil it, and turn it frequently, that it may take the Taſte of the Pickle; then boil it over the Fire in a Pan of Water; if your Cod's Head is tolerably big, it will take an Hour's ſoft Boiling. Put it in with a Fiſh-Plate under it, if you have one; if not, you may put a Mazarine under it, and boil the Pickle with it, adding a Handful or two of Salt, as you find Occaſion, according to your Diſcretion: Take care you take it up with a good ſtrong

Skimmer

Skimmer under your Mazarine, without Breaking. Put it a draining on a Colander. At the ſame Time, draw up your above Sauce over a gentle, clear Fire, ſtirring it with a wooden or well-tinn'd Ladle, as you do to draw up Butter: Let it be thicker than Cream. If you find it is too thin, ſhake a little Flour on your Ladle, and if it is too thick, add a Spoonful or two of White-Wine or Gravy, then take out the Bundle of ſweet Herbs, and the whole Onions, and ſqueeze in a Lemon; place ſome Sippets about your Diſh, and ſome in the Bottom; then ſlide in your Cod's Head, being firſt well drain'd, with the Back up; you may pour a little of your Fiſh-Sauce on your Cod's Head while it is a draining, to make the Water go from it. Let your Garniſhing be ſcrap'd Horſe-Radiſh, and pickled Barberries or Lemon; your Sauce being very hot, pour it over. So ſerve it. But if you have Plenty of Fiſh, you may garniſh it with fry'd Smelts, or Sparlings turn'd round, or you may uſe Whitings fry'd, and Parſly betwixt them. Dip your Fiſh that is to fry into two raw Eggs, and then drudge them with fine grated Bread, and a little Salt, and fry them in clarify'd Butter or Hog's Lard. I have been the more particular in this Receipt, becauſe you may dreſs any other ſtrong Fiſh after the ſame Manner; for Example, Salmon, Pike, Trout, or whatever you have. If Salmon or Trout, uſe no Vinegar, becauſe it takes the Colour away.

To make a Sauce with Weſtphalia *Ham.*

Cut three or four Slices of it, beat them, put them into a Sauce-pan and ſet them over a Stove: When they begin to ſtick to the Pan, drudge them with a little Flour, keeping them always moving, moiſten them with Gravy, put in a Bunch of

of Herbs and Pepper, and let them simmer gently over the Fire. If it should chance not to be so thick as you desire to have it, bind it with a little Cullis of Veal and Ham. Strain it through a Sieve, and use it for all Sorts of Roast-Meat of white Flesh.

To make green Sauce.

Take some green Wheat and pound it in a Mortar with a Crust of Bread; season it with Pepper and Salt; moisten it with Veal Gravy and Vinegar; then pour it into a Sieve and strain it. This Sauce is proper for Lamb.

To make a Sauce for Ducks, Teals, &c.

Take some Veal Gravy, season it with Pepper and Salt, squeeze in the Juice of a Couple of Oranges, and serve it with all Sorts of wild Fowl.

To make a Sauce for Wood-cocks.

Having roasted your Wood-cocks, take out the Guts and Livers, bruise them to Pieces in a Sauce-pan, season them with Pepper and Salt, moisten them with red Wine; cut up your Wood-cocks in the Sauce, and if it be not thick enough, bind it with two or three Spoonfuls of a Cullis of Veal and Ham; make it hot, squeeze in the Juice of two Oranges and serve it.

To make a Sauce for roasted Mutton.

Peel some Shalots and mince them very small; put them into a Dish with Pepper, Salt and Veal or Mutton Gravy. We likewise use this Sauce for roasted Fowls.

To make Anchovie-Sauce.

When your Anchovies are wash'd, take out the Bones, mince them small, and put them into a Sauce-pan with a little thin Cullis of Veal and Ham, season'd with a little Pepper; make it hot, then put in a Drop of Vinegar, and use it with your Dishes of Roast-Meat.

To make Caper-Sauce.

Take some Essence of a *Westphalia* Ham, and put it into a Sauce-pan with some Capers cut in three or four Pieces each; put in a little Pepper, and serve it hot in whatever Dishes you think fit to use it.

To make Sauce with Trufles.

Peel your Trufles, wash them clean and mince them; put them into a Sauce-pan with some thin Cullis of Veal and Ham; season this with Pepper and Salt, then make it simmer over a gentle Fire: Serve it hot with any Dishes of Butchers Meat roasted or boil'd.

Note, We make Sauces of Morils and Mushrooms the same Way.

To make an Onion-Sauce.

Take some Veal Gravy and set it to simmer in a Sauce-pan with a Couple of Onions cut in Slices, season it with Pepper and Salt, strain it through a Sieve, and use it hot.

To make a Sauce call'd a Poivrade.

Put ſome Vinegar into a Sauce-pan with a little Veal Gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon; ſeaſon it with Pepper and Salt, and when it is boil'd, ſtrain it through a Sieve, pour it into a Porringer, and ſerve it hot with the ſeveral Diſhes directed in the Receipts.

To make a ſweet Sauce.

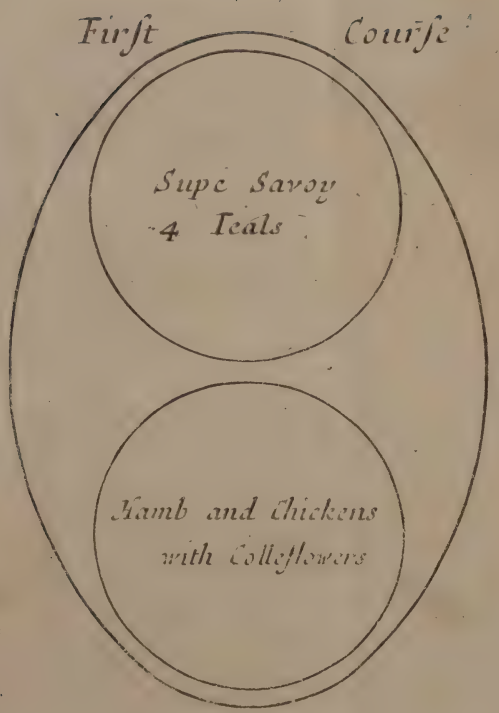
Put into a Sauce-pan ſome Vinegar, one Bay-Leaf, a Stick of Cinnamon, ſome Sugar, and make it boil; when it is waſted away to a due Degree, ſtrain it through a Sieve, and ſerve it hot with all Diſhes where it is proper to uſe a ſweet Sauce. Inſtead of the Vinegar you may make Uſe of Wine.

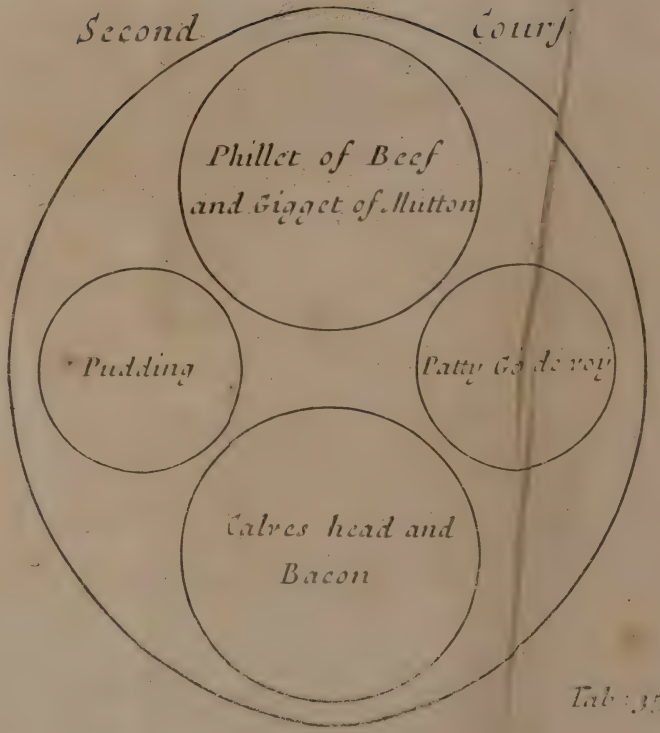
To make a Sauce with Fennel and green Goosberries.

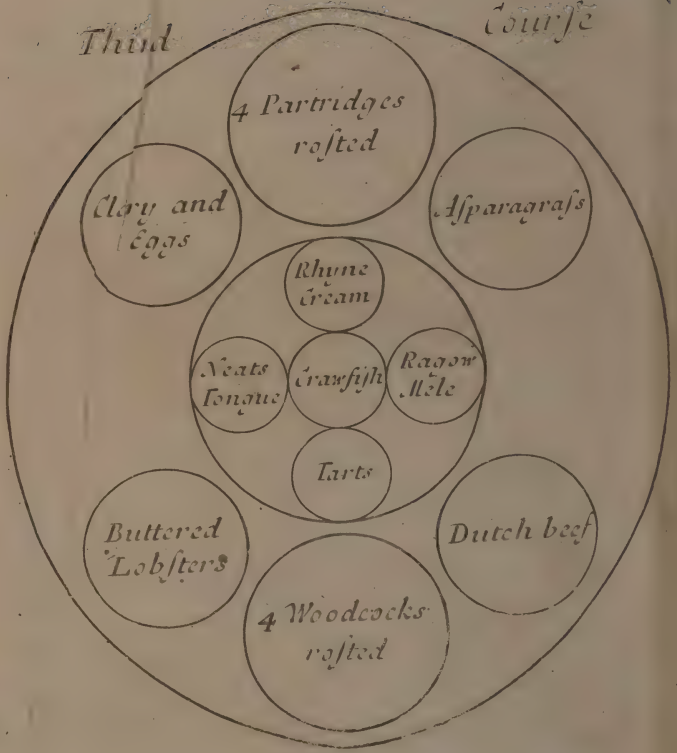
Put a little Butter into a Sauce-pan and melt it, then put to it a Pinch of Flour, and Brown it; add a few minc'd Cives, and moiſten your Sauce with ſome Fiſh-broth, ſeaſon'd with Pepper and Salt. When it boils, put in two or three Sprigs of young Fennel; and ſome well-pick'd Goosberries: Keep it ſimmering till your Goosberries are enough done, then bind it with a Cullis, and ſerve it hot where proper.

To make a Sauce-Robert.

Cut ſome Onions in Dice, toſs them up in a Sauce-pan with a little melted Bacon, keeping them always moving; when they are half Brown'd, pour off the Fat as clean as you can, moiſten them


First Course
Supe Savoy
4 Teals
Hamb and Chickens
with Colleflowers


Second Course
Phillet of Beef
and Gigget of Mutton
Pudding
Patty &c de voy
Calves head and
Bacon


Third Course
4 Partridges
rosted
Clary and
Eggs
Asparagrass
Rhyme
Cream
Neats
Tongue
Crawfish
Ragow
Mele
Tarts
Buttered
Lobsters
Dutch beef
4 Woodcocks
rosted

Tab: 35.

them with Gravy, and let them ſimmer over a gentle Fire, having firſt ſeaſon'd them with Pepper and Salt: When they are done enough, bind them with ſome Cullis of Veal and Ham; put in ſome Muſtard and a little Vinegar, and uſe it when you have Occaſion; but particularly for roaſted Pork.

To make SAUCIDGES.

TAKE ſome Hogs Fleſh, of the beſt and tenderest Pieces, an equal Quantity of the Fat and Lean; you may mix a little Veal with it; mince it all well together with a little Shalot; ſeaſon it with Salt, Pepper, a very little ſweet Herbs, and ſome Spices of all Sorts; add to it as big as an Egg of Bread crumm'd very ſmall: Take the ſmalleſt Hogs Guts, and having prepar'd them as in the Directions for *Marrow-Puddings*, *p.* 203. fill them with theſe Ingredients in the ſame Manner. Prick the Guts from Time to Time with a Pin, as well to let out the Wind as to make them fill the better: When they are full, ſmooth the Saucidges with your Hand; tie them of the Length you would have them, and broil them over a gentle Fire. Serve them for *Hors-d'Oeuvres*, or uſe them for Garniſhings.

Note, We make Veal Saucidges in the ſame Manner, only making Uſe of the Lean of a Fillet of Veal inſtead of that of Pork, and as much of the Fat of Hogs Fleſh as of the Lean of Veal. As to all the reſt we obſerve the ſame Directions.

To make a Saucidge-Royal.

Take ſome Fleſh of Partridges, ſome of a Pullet or Capon, ſome Gammon of Bacon, and a little of a Leg of Veal, all of it raw; add to

this ſome Parſly, Cives, Truffles and Muſhrooms, two whole Eggs, the Yolks of three or four more, and a Spoonful or two of Cream; ſeaſon all this with fine Spices of all Sorts, ſome Salt, Pepper and a very little Garlick; ſhred it all together: Then rowl up this Farce in large Rolls, according to the Quantity you have of it; and to make it hold together in the Dreſſing, cut ſome very thin Slices of a Fillet of Veal, and lay them flat upon a Table, rowl up this Farce in them, and make each Saucidge at leaſt as big as your Wriſt, and of a reaſonable Length. Having thus prepared your Saucidges, take an oval Sauce-pan, cover it thick at Bottom with Bards of Bacon, and place your Saucidges upon them, ſo as to touch one another; cover them firſt with Slices of Beef, and then with Slices of Bacon, and ſtew them *à la Braiſe*, taking care that the Fire be not too violent. They muſt ſtew eight or ten Hours; then take them off the Fire, and ſet them to cool in the ſame Sauce-pan, When you are ready to ſerve, take off the Fat with your Hand; take out your Saucidges, being careful not to break them; take off the Veal Slices in which you rowl'd them up; then with a ſharp Knife cut them in Slices, lay them handſomely in a Diſh or Plate, and ſerve them cold.

To make Bologna Saucidges.

Take of a Buttock of Beef and of a Leg of Pork, of each three Pounds, two Pounds or more of the Fat of Pork or of Bacon, and a Pound and a Half of Beef-Suet: Parboil the Meat over a Fire for an Hour, then ſhred it ſmall, each Sort by it ſelf; next ſhred the Pork or Bacon-Fat, and the Beef-Suet by themſelves: Then take Savoury, Thyme, Penny-royal and red Sugar, of each an equal

equal Quantity, and the Weight of two Ounces only of all of them: Having ſhred the Herbs very fine, mix with them Nutmeg, Cinnamon, Cloves and Mace powder'd groſly, of all of them together about ſix Drachms: Then mix the Meat and all the other Ingredients well together, with a good Quantity of Salt; add to it the Yolks of a Dozen Eggs, and four Ounces of Flower made into ſoft Paſte; and having mix'd theſe well together pound them in a Mortar. Prepare ſome Ox Guts as follows: Having cleans'd them well, cut them into proper Lengths and let them lie three or four Days in Water and Salt, turning them Inſide out every Day till they are clean and white: Then fill them with the above Ingredients and tie them faſt: Hang them in the Smoak or dry them in a Tin Stove over a Fire made of Saw-duſt, for three or four Days together. They will keep, if thus order'd and well dry'd, a great many Months.

To dreſs SCATE *or* THORNBACK, *the* Dutch *or* Engliſh *way.*

HAving ſkinn'd them on both Sides, cut the two Sides from the Body, and each Side down through the Middle; then lay each Half croſs-ways, and cut it in Slices croſs-ways, half an Inch thick. When you come up toward the thick Part, cut it thinner; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fiſh is freſh, it will make it curdle and turn crimp. Then boil it in a Braſs-Diſh, with Water, Salt, and Vinegar; ſkim it well in the Boiling; put your Liver a boiling two or three Minutes before you put in your cut Fiſh, which will be boil'd in a Quarter of an Hour; take up your Slices carefully, that you break them not; for they will be turn'd round like a Hoop,

and very tender; drain them well and slip them into your Dish, with some Sippets under them. Let your Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flower, the Yolks of two Eggs, some scrap'd Nutmeg, a little beaten Pepper, and minced Anchovy; draw this up together to the Thickness of a Cream; then put in a good Spoonful of Mustard, and half a Lemon; pour it hot over your Fish, and lay the Liver upon it. Let your Garnishing be a little pick'd Parsly, clean wash'd. So serve it.

This Sauce is proper for boil'd Smelts, or Sparlings; or for boil'd fresh Herrings.

To dress a Scate or Thornback au Court-Boüillon.

Gut it and wash it well in Water; then boil it in Water, with Vinegar, Salt, Pepper, Cloves and savoury Herbs. When it is almost boil'd, throw in the Liver to boil a Moment; then take the Fish off the Fire, and let it stand in its own Liquor. When it is almost cold, take it up, skin it and pick out the Thorns; having clean'd it well, lay it in a Dish, and serve it with a brown Sauce, made of oil'd Butter and Parsly toss'd up in it, with a Drop of Vinegar.

To dress Scate with Anchovy-Sauce.

The Scate being boil'd as in the last Receipt, let it stand to cool, then skin it and take out the Thorns in like Manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-Dish of Coals: Mean while prepare the following Sauce. Put into a Sauce-pan some fresh Butter and a Pinch of Flower; season it with Salt, Pepper and Nutmeg, moisten it with

5 a lit-

a little Vinegar and Water. Wash a Couple of Anchovies, mince them and put them into the Sauce, and turn it over the Stove; when the Sauce is thicken'd, pour it on your Scate and serve it for the first Course.

At another Time you may serve it with Capers in a white Sauce, or with a Cray-fish Cullis in white Sauce likewise, and pour it on your Fish.

To fry Scate, with a brown Sauce.

Gut your Scate, cut it in two in the Middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flower, and fry it in clarify'd Butter; when it is fry'd, take it up, drain it and put it into a Sauce-pan. Make a brown Sauce as follows. Mince some Cives and Parsly; set a Sauce-pan over a Stove with a Lump of fresh Butter and melt it; then put in a little Flower and brown it; when it is brown'd put in the Cives and Parsly, together with some Fish-broth or Juice of Onions, season it with Salt and Pepper; let it simmer a while, then put it into the Sauce-pan to your Scate, with some minced Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind your Sauce with a Cray-fish or other good Cullis, pour it on your Scate and serve it.

At other Times the Scate being fry'd, and having simmer'd in the brown Sauce as above, we dish it up, pour on it a Ragoo of Cray-fish, or of Milts, or of Muscles. See the Manner of making them in their respective Articles.

To make Scotch Collops of Mutton or Veal.

Having cut the Meat into thin Slices, beat it with a Rolling-pin, and hack the Slices with the Back of a Knife on both Sides of them; then fry them in good Meat-Gravy: Set a Diſh over a Chafing-Diſh of Coals, and lay them in it: Let the Sauce be two Anchovies diſſolved in a little Claret, to which put a little Butter, and the Yolks of two or three Eggs beaten: Beat it all together, and pour it over the Collops: Then lay on them ſome thin Slices of fry'd Bacon, the Yolks of Eggs boil'd hard, and fry'd afterwards, and ſome Saucidges fry'd likewiſe, and ſo ſerve them.

Another Way.

Having boned a Leg of Veal, cut as much of it as you intend to uſe, into thin Slices, and beat them with the Back of a Cleaver. Then ſeaſon them with Salt, and draw Lardons of Bacon of an Inch in Length through every Piece: Fry them in Butter, and let the Sauce be Mutton-Gravy, Claret, one or two Anchovies, and the Juice of an Orange warmed a little over the Fire; rub the Diſh with a Clove of Garlick, and having laid in the Collops, pour the Sauce over them. Garniſh with ſliced Lemon.

To make Scotch Collops of a Leg of Mutton.

Having cut the Mutton into thin Slices, beat them very well, and ſet them over a quick Fire in a Pan with a glazed Bottom, and juſt as much melted Butter as will ſmear it over; Turn them ſeveral Times, and when they are enough, lay them in a Diſh, and ſet them over a Chafing-diſh

of

of Coals, keeping them cover'd while you prepare the Sauce as follows. Take about a Pint of Mutton-Gravy, into which put a pretty large Piece of Butter, ſome Pepper, a ſmall Onion; or otherwiſe rub the Diſh with a Clove of Garlick; Let this boil a while, then take out the Onion, pour the Sauce on the Collops, ſtew them a little together, ſqueeze in ſome Juice of Lemon, and ſerve them up.

SHAD

IS a Sea-fiſh, which nevertheleſs often comes into freſh Water; where having continued ſome Time, it becomes much better than when it is taken in the Sea.

To broil a Shad.

Scale it and ſcore it on the Sides; then rub it over with Butter, ſtew it with Salt, and broil it brown upon a Gridiron over a ſmall Fire: Serve it with a Sauce of Sorrel and Cream: To the Sorrel add ſome Parſly, Charvil, Cives, Salt, Pepper, Nutmeg and good Butter. Or elſe you may ſerve it with a Ragoo of Muſhrooms; or with a brown Sauce with Capers: Or laſtly, with a Sauce made of freſh Butter, minced Parſly and Cives, together with ſome Capers, all toſs'd up in a Sauce-pan with the uſual Seaſonings, and the Liver of the Shad bruiſed in the Sauce to thicken it; otherwiſe you may bind it with a Cray-fiſh or other meagre Cullis.

To dreſs a Shad au Court-Boüillon.

Having ſcaled and ſcored it, boil it in White Wine with a little Vinegar, Salt, Pepper, Bay-Leaf,

Leaf, Onions ſtuck with Cloves, Slices of Lemon, and a lump of Butter; when it is boil'd; ſerve it dry on a Napkin for a Diſh of the firſt Courſe.

To fry SMELTS.

LAY them to marinate in Vinegar, Salt, Pepper, Bay-Leafs, and Cives, then dry them well with a linen Cloth, drudge them well with Flower and fry them. So ſerve them hot with fry'd Parſly.

To dreſs Smelts in Ragoo.

Put them into a Sauce-pan with Butter, a little White Wine, ſcraped Nutmeg, ſliced Lemon, and fry'd Flower; when they are almoſt enough, add ſome minced Capers and ſerve them.

To dreſs Smelts au Court-Boüillon.

Put them into a Stew-pan with White Wine, ſliced Lemon, Pepper, Salt and Bay-Leaf; when they are enough, ſerve them on a Napkin with green Parſly, or elſe with the Ramolade, for which you have the Receipt in Letter *R. p.* 241.

To dreſs SNIPES *in Ragoo.*

SLIT them in two, but take out nothing from their Bellies; toſs them up with melted Bacon, ſeaſon them with Salt and Pepper, the Juice of Muſhrooms, and when they are enough, ſqueeze in ſome Lemon and ſerve them.

To make a Surtout *of Snipes.*

Take the Breasts of Pullets, Chickens and Partridges; mince them with some blanch'd Bacon, some Veal Sweetbreads, some Truffles and Mushrooms, some Beef-Marrow, the Crum of two *French* Rolls soak'd in Milk; all Sorts of sweet Herbs, a little Cream-Cheese, and as much Cream as you judge convenient; all this being well minced and seasoned, put in the Yolks of four or five Eggs, and one or two of the Whites; make round Balls of some of this Farce as big as Walnuts, rowl them in beaten Eggs, and then in Bread crumm'd very fine. Lay a Rim of them round the Dish in which you intend to serve your *Surtout*. Then, your Snipes being roasted and cold, make a *Salmigondin* of them, [for which see the Receipt, *p.* 241.] and lay it in the Dish; cover it with the Remainder of your Farce, smooth it over with beaten Egg, drudge it with fine Crums of Bread, and bake it in an Oven till it is of a fine brown Colour, then serve it warm for the first Course.

To roast Snipes.

Dry them or not, as you like them; but if they are drawn, then put a small Onion into the Belly of each Snipe; and while they are roasting, put Claret, Vinegar, Salt, Pepper and Anchovy into the Dripping-pan; to which, when they are roasted, add a little grated Bread and some Butter, shaking the Whole well together, and so serve them up. If you do not draw them, then only take out the Guts, mince them very small, and put them into Claret, with a little Salt, Gravy and Butter. Or you may make the Sauce thus:

Having

Having boil'd ſome Onions, butter them, and ſeaſon them with Salt and Pepper, and put to them the Gravy of any freſh Meat.

To fry SOLES.

HAving gutted and waſh'd your Soles, dry them well, drudge them with Flower and fry them in clarify'd Butter till they are of a fine brown Colour; then drain them dry, and having laid a Napkin in the Diſh you intend to ſerve them in, place them upon it with fry'd Parſly, and ſerve them for the firſt Courſe. We generally eat them with Salt, Pepper, and the Juice of Orange or Lemon.

To dreſs Soles in Champaign *Wine.*

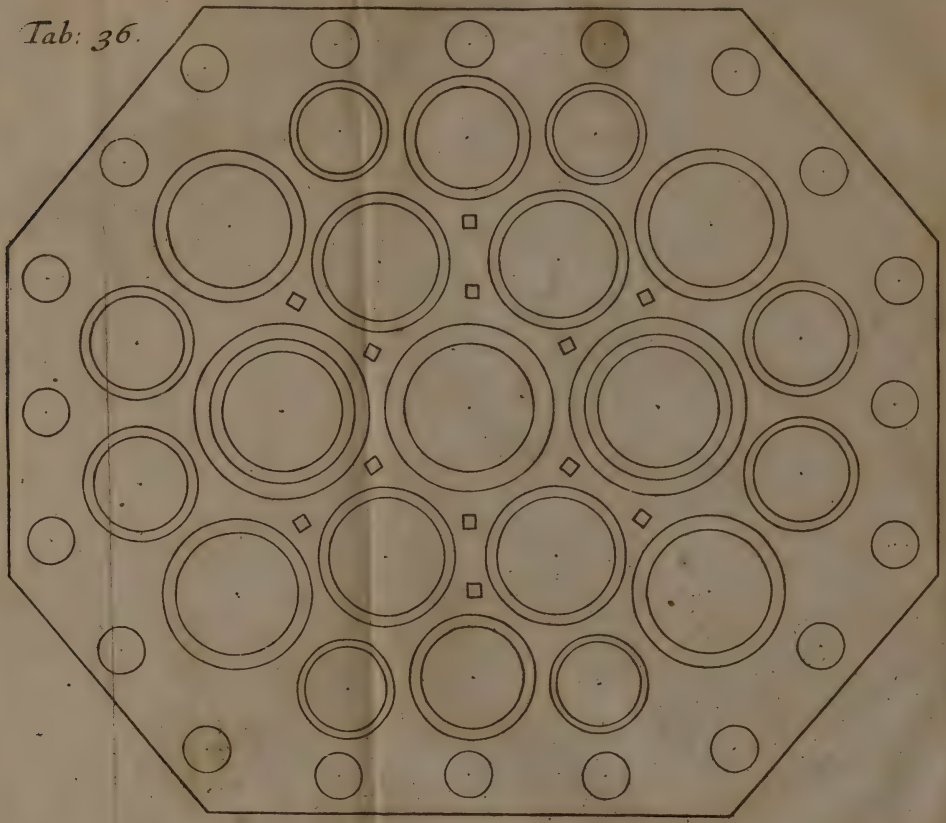
Take ſome middle-ſiz'd Soles, and having gutted and ſcaled them, cut off the Head, the Tail, and the Fins all round them; lay them in a Stew-pan, ſeaſon them with Salt, Pepper, an Onion ſtuck with Cloves, a Bunch of ſweet Herbs, ſome whole Cives, minced Parſly, and Slices of Lemon: Pour on them a Pint of *Champaign* Wine, and a little Fiſh-broth, to which add a Lump of Butter, and ſome Crum of Bread grated very fine; ſet all this over a Stove with a quick Fire. When the Soles are enough ſtew'd, and the Liquor is waſted away as it ought, thicken it with a brown Cullis, or with one of Cray-fiſh; lay the Soles handſomely in a Diſh, pour the Sauce upon them, and ſerve them warm for the firſt Courſe.

Fry'd Soles with a brown Cullis.

Having gutted, ſcal'd, waſh'd and dry'd your Soles, ſlit them along the Back, and fry them; when

A Table for 20 Persons, cover'd with 21 Dishes, & 12 Hors-d'œuvres.

Tab: 36.



when they are fry'd, cut off the Head, and the End of the Tail; ſet a Sauce-pan over a Stove with a little Bit of Butter, put in it a little ſhred Cives and Parſly; when it is fry'd a little, moiſten it with Fiſh-broth, ſeaſon it with Salt and Pepper, let it ſimmer a while, then put in ſome Capers, bind your Sauce with a brown Cullis, put in the Soles to ſimmer in it; then lay them in a Diſh, pour the Sauce upon them and ſerve them.

Soles with Cucumbers.

When your Soles are fry'd as in the laſt Receipt, ſet them to drain. Take three or four Cucumbers, cut them in two, take out the Seeds, and cut them in Dice; lay them to marinate two Hours with an Onion cut in Slices, Pepper, Salt, and a little Vinegar; turn them in it from Time to Time; then dry them in a Napkin; melt ſome Butter in a Sauce-pan, put in the Cucumbers and brown them, then moiſten them with Fiſh-broth, and keep them ſimmering over a gentle Fire; when they are done enough, take off all the Fat, and bind them with a brown Cullis, or elſe with a Brown made of fry'd Flower: Put your fry'd Soles into the Sauce-pan to your Cucumbers, and when they have ſimmer'd a while among them, diſh them up, pour the Ragoo upon them and ſerve them.

To dreſs Soles en Fricandeaux.

Gut your Soles and ſcrape them; then having waſt'd and dry'd them, cut off the Heads, Tails, and all the Fins quite round them; then flay off the upper Skin, lard them with the ſmalleſt Lardons; and drudge them with a little Flower. Put ſome melted Bacon into a Sauce-pan, ſet it over a Stove,

Stove, and when it is very hot, lay in the Soles one by one, and brown them: When they are of a fine Colour take them up. Mince some Truffles or some Mushrooms very small, and lay them in a Dish, with some Essence of Ham, and some Cullis of Veal and Ham, of each an equal Quantity: Then place your Soles in the Dish, the larded Side upmost, cover them with another Dish, and set them to simmer over a gentle Fire; when they are done enough, take out the Soles, pour the Cullis into the Dish you intend to serve them in, squeeze in the Juice of a Lemon, lay your Soles in the same Dish and serve them warm.

Soles farc'd, with a Ragoo of Cray-fish.

Take some Soles, and having gutted, scrap'd, wash'd and dry'd them, cut off the Heads and the Tails; slit them along the Back, and take out the Bone. Take a small Sole and bone it; lay the Flesh on a Table, with a little Parsly and some Cives, some Mushrooms, the Yolks of three or four raw Eggs, the Bigness of an Egg of Bread soak'd in Cream, and fresh Butter in Proportion. Season this with Salt, Pepper, sweet Herbs and a little Spice, mince it all well together and pound it in a Mortar; then farce your Soles with it. Rub the Bottom of a Dish or Pasty-pan over with Butter, season it with Salt, Pepper, a very little sweet Herbs, and minced Parsly, together with a Couple of whole Leeks; then turn in the Soles, the farced Side down-most, and season the upmost Side of them with Salt, Pepper and Nutmeg; sprinkle them over with melted Butter, drudge them slightly with Bread crumm'd very fine, and set them to bake in an Oven, or under a Baking-Cover, when they are done enough and of a fine brown Colour, lay them in a Dish, and

pour

pour a Ragoo of Cray-fiſh upon them. We likewiſe ſerve them with a Ragoo of Oyſters, or of Muſhrooms, or of Truſles.

Farced Soles, with Anchovie-Sauce.

Farce and dreſs your Soles as in the laſt Receipt. Make a white Sauce as follows: put ſome freſh Butter into a Sauce-pan, with a Pinch of Flour, and ſome Salt, Pepper, and a little Nutmeg; to which put a Spoonful of Water and a Drop or two of Vinegar. Waſh a Couple of Anchovies, take out the Bone and mince them; put them into the Sauce with ſome whole Cives, and a Slice or two of Lemon; keep turning the Sauce over a Stove; and when it is thicken'd, put in a little brown Cullis, or elſe ſome Cullis of Cray-fiſh, pour it into the Diſh in which you intend to ſerve your Soles, which having fry'd of a fine brown Colour, lay them on the Sauce and ſerve them.

We ſometimes ſerve theſe farc'd Soles dry, laying them on a Napkin with a Garniſhing of fry'd Parſly.

To dreſs Soles à la Sainte-Menehout.

Having gutted, ſcrap'd, waſh'd and dry'd the Soles, cut off the Fins. Put a Quart of Milk into a Sauce-pan, and make it boil; then pour it into another Sauce-pan and put the Soles to it, with a Piece of Butter as big as your Fiſt; let your Seaſoning be Salt, Pepper, ſome ſliced Onion, ſome whole Cives, ſome Bay-Leaves, Parſly, Baſil, and ſweet Spices: Stew your Soles in theſe Ingredients, and when they are enough, ſet them to cool in their own Liquor; when they are cold take them out, rub them over with a little of the

the Fat of the Liquor, drudge them with very fine Crums of Bread, and lay them to broil over a ſlack Fire; when they are broil'd finely Brown, lay a Napkin in the Diſh you mean to ſerve them in, place the Soles upon it, and ſerve them. You may ſet in the Middle of the Diſh a Saucer with ſome of the Ramolade for which you have the Receipt in Letter *R. p.* 241.

We likewiſe dreſs ſliced Soles in the like Manner. And if you would fry them, you need only, when they are ſtew'd as above, take them out of their Liquor, dip them in beaten Eggs, drudge them with Bread crumm'd very fine, and having fry'd them brown, drain them well and ſerve them on a Napkin with fry'd Parſly.

To make a Surtout *of Soles.*

Make a Farce of the Fleſh of a Carp and an Eel as follows: Mince it on a Table with ſome Muſhrooms, Parſley and Cives; ſeaſon the Whole with Salt, Pepper, a little ſweet Herbs and Spice; and put it in a Mortar. Take the Bigneſs of two Eggs of the Crum of Bread, put it into a Sauce-pan with ſome Cream or Milk, and boil it over a Stove; when it comes to be half thicken'd, put in the Yolks of two Eggs, ſtir them well about in it, and when it is boil'd very thick, take it off and ſet it a cooling: Mean while the Farce being well pounded, add to it as much Butter as your Diſcretion thinks fit, three or four Yolks of raw Eggs, and the Bread-Cream; pound the Whole again together; then take it out of the Mortar: Fry two or three Soles, and when they are fry'd, raiſe up the Fleſh in long Flakes or Slices; ſet a Sauce-pan over a Stove with a Lump of Butter, a Handful of ſmall Muſhrooms, and ſome Truffles cut in Slices; toſs them up, moiſten them with a

little Fish-Broth, season the Whole with Salt, Pepper, and a Bunch of sweet Herbs, and boil it: When it is enough boil'd, take the Fat clean off; and having bound the Sauce with a brown Cullis, or one of Cray-fish, put in the Slices or Flakes of your Soles, and let them simmer over a gentle Fire, then take them off and set them a cooling. Take a Silver Dish, spread the Bottom of it with some of the Farce round it. When your Ragoo of Soles is cold, pour it into the Dish, and cover it over with some of the same Farce. Dip a broad Knife in beaten Eggs, and rub it gently over the Farce to make it lie smooth; lay all round it some thin Slices of Bread, sprinkle it over with melted Butter, drudge it with very fine Crums of Bread, and set it to bake in an Oven; when it is baked and of a fine Colour, take it out of the Oven, clear it well of the Fat, wipe the Brims of the Dish very clean, and serve it hot for the first Course.

Note, We make all Sorts of *Surtouts* of Fish in the same Manner; that is to say, always with the same Farce; 'tis only the Ragoo you put in, that makes the Difference, and gives the Name to it.

Soles with Fennel.

Take the largest Soles you can get; and after you have gutted, scraped, wash'd and dry'd them, cut off the Heads and the Tails; melt some Butter, into which put a little Pepper and Salt, and rub the Soles in it; lay some green Fennel on a Gridiron, place the Soles upon it, and broil them over a slack Fire; when they are broil'd on one Side, turn them on the other, and put fresh Coals under the Gridiron. Mean while make a Sauce as follows: Mince some Cives and Parsly, put it into a Sauce-pan with a little Butter, and set it over a Stove; keep it in Motion from Time to

Time, and moiſten it with a little Fiſh-Broth; when it it waſted away as much as it ought to be, put in two minced Anchovies, with a few Capers, bind it with a good brown Cullis, and put it into the Diſh you intend for your Soles; take them off from the Gridiron, pick off any of the Fennel that may chance to ſtick to them, lay them in the Diſh to your Sauce, and ſerve them.

Note, We dreſs Trouts, Slices of Salmon and ſmall Barbels in the ſame Manner.

Soles with ſweet Herbs.

Having clean'd your Soles, cut off the Heads and Tails, ſlit them along the Back; rub a Silver Diſh or a Patty-pan with Butter; ſeaſon it with Salt, Pepper, a very few ſweet Herbs, ſome ſhred Parſly and whole Cives; then lay in your Soles, ſeaſon them above as under, ſprinkle them with melted Butter, drudge them with very fine Crums of Bread, and ſet them into an Oven; when they are bak'd, and of a fine brown Colour, draw them out of the Oven, take off all the Fat, pour a Sauce of Anchovies under them, and ſerve them for a Diſh of the firſt Courſe.

Soles with Lettuce.

Farce and dreſs your Soles in the ſame Manner as is directed above in the Receipt, *Soles farced, with a Ragoo of Cray-fiſh.* Take two or three Dozen Hearts of Cabbage-Lettuce, and having blanched them in ſcalding Water, throw them into cold; take them out, ſqueeze them, and cut them in two, toſs them up in a Sauce-pan with a little freſh Butter, moiſten them with Fiſh-Broth, ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; ſet them to ſimmer over a gentle Fire, and when they

they are done, take off the Fat, bind them with a brown Cullis; see that your Ragoo be well reliſh'd, and put it into the Diſh in which you intend to serve your Soles, which being bak'd, and of a fine brown Colour, lay them on your Lettuce and serve them warm for the firſt Courſe.

SOOPS.

To make Soop de Santé, *the* French *Way.*

PUT over twelve Pounds of Beef, seaſon'd moderately with Spices and Salt; boil it till your Broth is ſtrong, ſtrain it out to a good Knuckle of Veal blanch'd; then boil it up a ſecond Time, putting your Pullet to it that you deſign to ſerve in the Middle of your Soop; let it boil till it comes to the Strength of a Jelly; put to it in the Boiling a Bit of Bacon, that is not ruſty, ſtuck with ſix Cloves. Your Broth being thus ready, at the ſame Time make a Pan of good Gravy, thus. Take a Stew-pan or braſs Diſh, place in the Bottom of it a Quarter of a Pound of Bacon, cut in Slices, clean from Ruſt, likewiſe the Bigneſs of half an Egg of Butter; take five or ſix Pounds of a Fillet of Veal, and cut it in Slices, twice as thick as you do for *Scotch* Collops, and place it on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal, uſe Buttock-Beef. Set it over a clear Fire, not very hot, and let it colour by degrees. Give it an Hour and a Half to colour. When it begins to crack, put a little of the Fat of your boiling Broth to it; ſtir it as little as poſſible becauſe it makes it thick, and throw in three or four ſlic'd Onions, one Carot, two Turneps, a little Parſly, a Sprig of Thyme, a little whole Pepper and Cloves. All theſe Ingredients being

fry'd together till you think it comes to a good Colour, if in Summer, a few Muſhroms will give it a good Taſte. When it is of a good Colour, add to it your boiling Broth from your Knuckle of Veal, leaving ſome to keep your Veal and Pullet white, to ſoak your Bread with it for your Soop, and other Uſes in the Kitchen. Your Broth and Gravy being in Readineſs, take ſuch Herbs as the Country where you are will afford; ſuch as Selery, Endive, Sorrel, a little Charvil or Cabbage-Lettuce, well pick'd and waſh'd; mince them down with your Mincing-knife, and ſqueeze the Water from them; place them in a little Pot, or deep Sauce-pan; put to them ſo much of your Broth and Gravy, as will juſt cover them; let them boil tender; then take the Cruſts of two *French* Rolls, and boil them up with three Pints of Gravy, and ſtrain it through a Strainer or Sieve, and put it to your Herbs: If you have no *French* Bread to thicken it with, take the Bigneſs of an Egg of Butter, a ſmall Handful of Flour, and brown it over the Fire, and a little minced Onion, if the Eaters be Lovers of it; if not, let the Onion that was in your Gravy ſerve. Add to your Brown ſome Gravy, and boil it, and ſtrain it thro' a Sieve to your Herbs, inſtead of *French* Bread. Let your Herbs be pretty tender, before you put your Thickening in: Boil all together Half an Hour, and skim off the Fat. Place in the Bottom of your Diſh that you intend to ſerve your Soop in, ſome *French* Bread in Slices, or the Cruſt dry'd before the Fire, or in an Oven; boil it up with ſome of your Broth; ſo put your Fowl and Herbs on the Top of it. Let your Garniſhing be a Rim on the Outſide of it, of Selery or Endive tender boil'd in good Broth, and cut in Pieces about three Inches long; if you cannot ſpare Herbs, take a Bit of forc'd Meat and boil'd Carot to garniſh it.

it. So ſerve it hot. Take care there is no Fat on it. This is a Summer or a Winter Soop, where you can have Herbs. This is the Soop the *French* call *Soupe de Santé*, *i. e.* healthful or wholeſome Soop.

To make Soop de Santé, *the* Engliſh *Way.*

Your Broth and Gravy being ready as in the above Receipt, inſtead of Herbs, take Carots and Turneps, and cut them in ſquare Slices, an Inch long, and the Bigneſs of a Quill; blanch them off in boiling Water, but blanch the Carots more than the Turneps, the laſt only two or three Boils, and ſtrain them out in a Colander from the Water they were blanch'd in; then take two Quarts of Gravy, the Cruſt of two *French* Rolls, and boil them as before directed, ſtrain it through a Strainer or Sieve, and put it to the Carots and Turneps; let them boil gently in it over the Fire till they are tender; your Bread being ſoak'd in your Diſh, put in the Middle of it a Knuckle of Veal, or a Pullet or Chicken. Let your Garniſhing be Carot or Turnep cut in ſmall Dice, and boil'd tender; skim off the Fat. So ſerve it.

To make a meagre Soop de Santé *for Fiſh Days.*

Provide your Herbs as in the Receipt for the Soop *de Santé* after the *French* Way; toſs them up in Butter and a little Onion; take off all the Fat; put to them ſome Water from boil'd Peaſe, or fair Water boiling hot, and boil them very tender: When you are ready to ſerve, put to them a Brown of Flour, prepar'd as above, *p.* 245. Lay in the Middle of your Diſh a *French* Roll fry'd, the Crum being taken out at the Bottom; cover the Bottom of your Diſh with the Cruſt of *French* Rolls, lay your Herbs upon it, then fill the Diſh with

the Soop, let it ſimmer a while over a Stove to ſoak the Bread, garniſh it with Carots and Turneps; ſo ſerve it.

To make a white Soop for Fiſh-Days.

Take ſix Heads of Endive, a Handful of Sorrel, a little Charvil, Parſly, and Onion, waſh them all clean and mince them ſmall; then ſtew them down in a Sauce-pan, with a Quarter of a Pound of Butter, for a Quarter of an Hour; then add two Quarts of boiling Water, or Water from boil'd Peaſe: Your Herbs being boil'd tender, skim the Fat off, and thicken them with the Yolks of ten or twelve Eggs, according to the Bigneſs of your Diſh; ſcrape in a Nutmeg, and add the Juice of a Lemon, if your Sorrel is not ſharp enough. Your Bread being ſoak'd in your Diſh, put in the Middle of it a *French* Roll fry'd. Let your Garniſhing be eight or ten poach'd Eggs, and fry'd Bread betwixt them, on the Outſide of your Rim on the Diſh, cut in ſmall Dice; you may put a poach'd Egg on the Top of the your *French* Roll in the Middle of your Soop, being juſt thicken'd up with your Eggs hot over the Fire. Take your Diſh off the Fire and ſet it on the Table, before you fill it up, that your Eggs may not curdle in your Soop. So ſerve it.

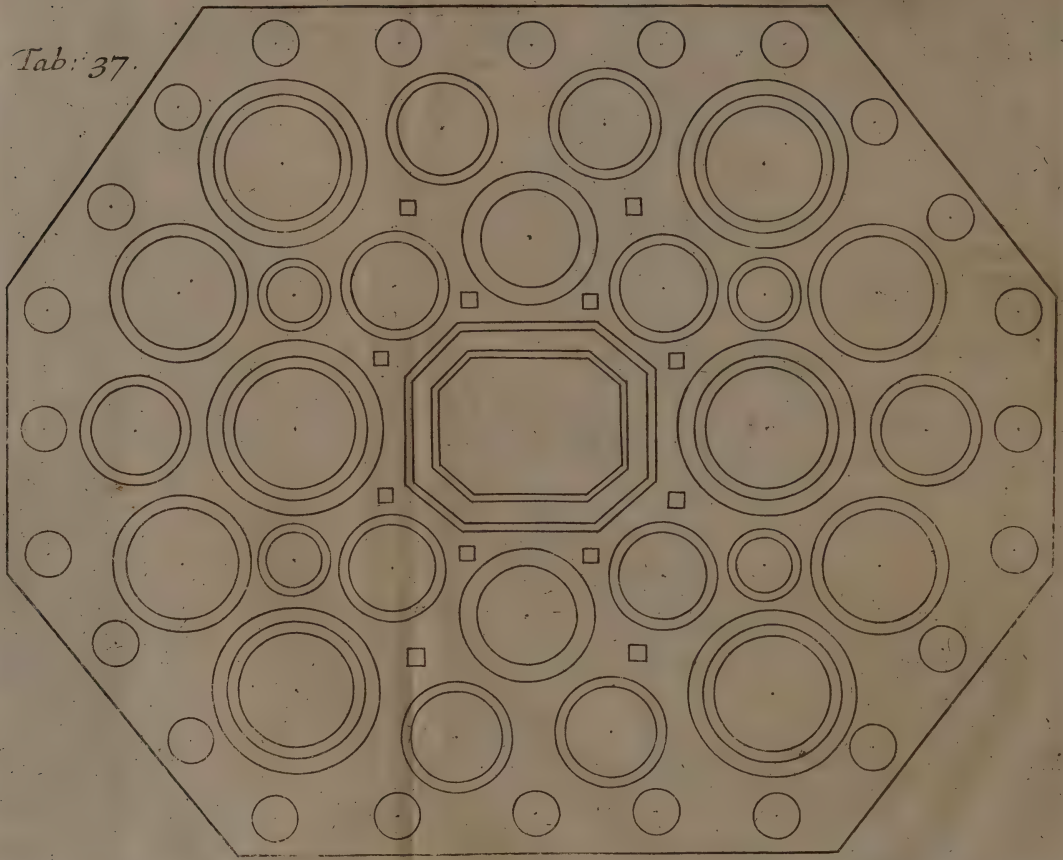
To make a Peaſe-Soop, or Purée, *as the* French *call it.*

Take ſome good Broth, made of Veal, Fowl, and Beef, as in the firſt Receipt; if in Summer, take green Peaſe; if they be very young, give them but a little Boil in Water, ſtrain them out, and pound them in a Mortar; make a Cullis in a Sauce-pan with the Things following. A Quarter of a Pound of Butter, half a Quarter of a

Pound

Table for 24 Persons, serv'd with 27 Dishes, and 12 Hors-d'œuvres.

Tab: 37.



Pound of Bacon cut in ſmall Dice, two Onions ſlic'd, a Sprig of Thyme, a little Parſly, the Cruſt of a *French* Roll, a little whole Pepper and Cloves: Fry all theſe over the Fire gently, till your Bread is pretty criſp, but take care you burn not your Herbs. This being done, add to it two or three Quarts of Broth, according to the Quantity of your Peaſe, and Bigneſs of your Diſh; ſo boil it up, and skim the Fat off, before you put in your beaten Peaſe, then mix your Peaſe in your Cullis over the Fire, and let them boil up together, ſo ſtrain them through a Strainer or Sieve; this being done, and your Bread ſoak'd in your Diſh, you may put in your Diſh a Duck or Ducklings, a green Gooſe, or Pigeons, or a Knuckle of Veal. Let your Garniſhing be Cucumbers ſplit, and the Cores taken out, boil'd tender in good Broth, round a Rim of Paſte or forc'd Meat. If your Peaſe be very young, you may put a few whole ones in your ſtrain'd *Purée*, being firſt tender boil'd in Water or ſmall Broth. So ſerve it. In the Winter-Time, you take blue Peaſe, and boil them firſt tender in Water, and then ſtrain them out from it, and put them into your Cullis of Broth and Ingredients above-mentioned, only colouring it with a little Juice of Spinage, inſtead of green Peaſe; in your ſtrain'd *Purée*, you may uſe the Tops of Aſparagus, cut in Bits and tender boil'd. Your Garniſhing, Aſparagus; you may ſtew a little Sorrel in this *Purée*. So ſerve it.

To make a Peaſe-Soop for Fiſh-Days.

Provide and order your Peaſe according to the Directions in the laſt Receipt, only inſtead of the Broth and other Ingredients of Fleſh, make Uſe of the meagre Broth, for which we have given Directions *p.* 35. and inſtead of the Fowl in the Mid-

dle of your Soop, put a *French* Roll fry'd in Butter. Your *Purée* muſt be of the Thickneſs of Cream; and forget not to make your Bread ſimmer and ſoak well in the Diſh. Let your Garniſhing be a Rim of Paſte and cut Lemon round it.

To make Soop au Bourgeois.

Having good Broth and gravy in Readineſs, take four Bunches of Selery, and ten Heads of Endive, waſh them clean, and take off the Outſide; cut them in Pieces an Inch long, and ſwing them well from the Water. This Soop may be made Brown or White: If you intend it Brown, put your Herbs into two Quarts of boiling Gravy, having firſt blanch'd them in boiling Water five or ſix Minutes; then take the Cruſt of two *French* Rolls, boil it up in three Pints of Gravy, ſtrain it through a Strainer or Sieve, and put it to the Herbs, when they are almoſt ready; for that is to be minded in all Soops, that your Thickening is not to be put in, till your Herbs are almoſt tender: You may put in the Middle of your Soop a Pullet or Chickens. Let your Garniſhing be a Rim, and on the Outſide ſome of your Selery cut in Pieces three Inches long, your Bread being ſoak'd in ſome good Broth or Gravy, and your Herbs boiling hot. So ſerve it. This is what the *French* call *Soupe au Bourgeois*: *i. e.* The Citizens Soop.

To make Soop au Bourgeois *in the Spring, when there is no Selery nor Endive.*

Take twelve Cabbage-Lettuce, ſix green Cucumbers, pare them and take the Cores out, cut both Cucumbers and Lettuce in little Bits about an Inch long, ſcald them off in boiling Water, and put them to clear, ſtrong Broth; let them boil ten-

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der with a Handful of Green Peaſe. The Fowl that you intend to put in the Middle of your Soop, you may boil with your Herbs; skim the Fat off, boil your Bread with ſome of the ſame Broth. Let your Garniſhing be Cucumbers and Lettuce. Uſe no Thickening in this Soop. So ſerve it.

To make a Turnep-Soop.

Having good Veal Gravy in Readineſs, take ſome good Turneps, pare them and cut them in Dice, one or two Dozen, according to their Size, and the Bigneſs of your Diſh; fry them of a brown Colour in clarify'd Butter or Hogs Lard. Take two Quarts of good Gravy, and the Cruſts of two *French* Rolls, boil'd up together and ſtrain'd through a fine Strainer. Your Turneps being ſtrain'd from the Fat they were fry'd in, put them together, boil them till tender. You may roaſt a Duck to put in the Middle. Let your Garniſhing be a Rim, on the Outſide of it ſome ſmall dic'd Turneps boil'd white in Broth, and betwixt every Parcel of them, a Piece of fry'd Turnep, in ſhape of a Cocks-comb. Soak your Bread in ſome good Fat and Gravy; and ſerve it.

To make a Soop of Savoys or Cabbage.

Let your Savoys be cut in four Pieces, and three Parts boil'd in fair Water; then ſqueeze them when cold, with your Hand, clean from the Water; place them into a large Sauce-pan or little braſs Diſh, ſuch a Quantity as your Diſh will hold: There muſt be Room betwixt each Piece of Savoy to take up Soop with a large Spoon. Put them a boiling with as much Broth or Gravy as will cover them. Set them a Stew-

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ing over the Fire two Hours before Dinner. At the ſame Time, take a Sauce-pan with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flower, keep it ſtirring till it is brown; put to it two minced Onions, and ſtir it a little afterwards; then put to it a Quart of Veal Gravy, boil it a little, and pour it all over your Savoys. You may force Pigeons betwixt the Skin and the Body with good forc'd Meat, made of Veal; or you may take a Duck or Ducklings, being truſs'd up for boiling; then fry them off, and put them a Stewing with your Savoys. Let a little Bacon, ſtuck with Cloves be put in with them to ſtew. Let your Garniſhing be a Rim, and on the Outſide of it Slices of Bacon, a little Savoy betwixt each Slice. Taking the Fat clean off, ſoak your Bread in your Diſh, with ſome good Broth or Gravy; place your Savoys at a due Diſtance, and your Fowl in the Middle. So ſerve it.

To make Soop with Vermicelly.

Take two Quarts of good Broth made of Veal and Fowl, put to it about Half a Quarter of a Pound of Vermicelly, a Bit of Bacon ſtuck with Cloves; take the Bigneſs of Half an Egg of Butter, and rub it together with Half a Spoonful of Flower, and diſſolve it in a little Broth to thicken your Soop: Boil a Pullet or Chickens for the Middle of your Soop. Let your Garniſhing be a Rim, on the Outſide of it cut Lemon, ſoak your Bread in your Diſh with ſome of the ſame Broth. Take the Fat off, and put your Vermicelly in your Diſh. So ſerve it.

You may make a Rice-Soop the ſame Way, only your Rice being firſt boil'd tender in Water,

and

and it must boil an Hour in strong Broth, but half an Hour will boil the Vermicelly.

To make Soop-Lorraine.

Having very good Broth made of Veal and Fowl, and strain'd clean, take a Pound of Almonds, and blanch them, pound them in a Mortar very fine, putting to them a little Water to keep them from Oiling as you pound them, and the Yolks of four Eggs tender boil'd, and the Lean of the Legs and Breast of a roasted Pullet or two. Pound all together very fine; then take three Quarts of very good Veal Broth, and the Crust of two *French* Rolls cut in Slices; let them boil up together over a clear Fire, then put to it your beaten Almonds, let them just boil up together, strain it through a fine Strainer to the Thickness of a Cream, as much as will serve the Bigness of your Dish; mince the Breasts of two roasted Pullets, and put them into a Loaf as big as two *French* Rolls, the Top cut off, and the Crum cut out; season your Hash with a little Pepper and Salt, a scraped Nutmeg, and the Bigness of an Egg of Butter, together with five or six Spoonfuls of your strain'd Almonds: Let the Bread that you put in the Bottom of your Soop be *French* Bread dry'd before the Fire, or in an Oven. So soak it with clear Broth, and a little of your strain'd Soop; place your Loaf in the Middle, put in your Hash warm; you may put four Sweetbreads, tender boil'd, about your Loaf, if you please. Let your Garnishing be a Rim, and slic'd Lemon. So serve it.

To make a Cray-fiſh Soop.

Your Cray-fiſh being boil'd, pick the Shells off of the Tails of them, and leave the Bodies, Tails and Legs together, prepare two Dozen in this manner to garniſh your Diſh: If your Diſh is large, you ought to have a hundred Cray-fiſh. Pick the Tails out of the reſt from the Shells; put them in a Sauce-pan; then you'll find a little Bag at the End next the Claws, which is bitter like Gall, that you muſt take care to throw away; likewiſe you muſt throw away any Thing that is white and woolly in the Belly. Then put the Shells in a marble or wooden Mortar, and pound them to a Paſte. While your Shells are thus pounding, put in a large Sauce-pan or Stew-pan, three Quarters of a Pound of Butter, the Cruſt of two *French* Rolls, three or four Onions ſlic'd, two Dozen Corns of whole Pepper, one Dozen of Cloves, a Sprig of Thyme, and a Handful of Parſly; fry theſe Ingredients ſoftly over the Fire half a Quarter of an Hour, till your Bread is criſp, but take care you do not burn your Herbs. At the ſame Time, take care to prepare your Fiſh for your Stock, which is to be two Carps, two Eels, and a Thornback; if you cannot have Carp, you muſt uſe Whitings or Flounders, in the place of Carp, with your Eel and Thornback; skin the Carps and Eels, and cut the thick Fiſh from the Back of your Carp, and ſave it to make a forc'd Meat of: And likewiſe ſave the Head and Bones of your Carp as you can, in order to be forc'd in the Middle of your Soop. Then chop your Eel to pieces, and skinn'd Thornback, or what other freſh Fiſh you have, to the Quantity of four or five pound Weight; and put them to your above-mention'd Ingredients, ſet them a ſtewing over the Fire, and

let

let them ſtew half an Hour together, ſtirring them now and then, that they burn not to the Bottom. When the Rawneſs is fry'd off of the Fiſh, then pour in four or five Quarts of boiling Water or Broth, and ſeaſon it moderately with Salt; let it boil half an Hour, then skim all the Fat off, and take up, with a Skimmer, all the Cruſt of Bread that was fry'd, from the Fiſh, and two Quarts of your Fiſh-Broth, and put to your pounded Cray-fiſh; boil it over the Fire with your Fiſh-Broth, and ſtrain it thro' a fine Strainer, to the Thickneſs of a Cream: If your Strainer is not fine, your Soop will prove gritty with the Shells. To prevent that, let it ſtand a little in the Diſh you ſtrain it in, and pour it ſoftly into a Sauce-pan; ſo the Grit will ſtay behind. Put the Remainder of your Shells that is in your Strainer, to your fry'd Fiſh, and the Remainder of your Stock, ſtirring it together; ſtrain it into another Sauce-pan, and ſave it to ſoak your Bread with: for it will be thinner, and not of ſuch a high Colour as the former. Your Stock being thus getting in Readineſs, cauſe the Fiſh that you cut off the Back of your Carp, to be minced fine, and add to it, three or four butter'd Eggs, the Crum of a *French* Roll, boil'd in Milk or Cream, a boil'd Onion, and a little Parſly minced fine, the Bigneſs of an Egg of Butter, a little Pepper and Salt, ſcrape in a Nutmeg, and ſqueeze in half a Lemon: Mince all theſe together to a Paſte, then force the Bodies of your Carps, where you cut your Fiſh off into the ſame Shape as they were, ſmoothing them over with your Hand and a beaten Egg; pour over a little melted Butter, ſtrew over it a little Handful of grated Bread; then bake it three Quarters of an Hour before you have Occaſion for it, buttering the Bottom of your Pan or Mazarine you bake it in. Let your

Bread be cut in thin Slices, and dry'd before the Fire, or in an Oven, and ſoak'd in ſome of your thin Stock: Then take your Carp up from the Fat, and place it in the Middle of your Diſh; then put the Tails of your pick'd Cray-fiſh into your beſt Stock; boil it up only over the Fire, before you ſend it away ſqueeze in half a Lemon, then pour it round your bak'd Carp in your Pottage-Diſh. Let your Garniſhing be a Rim of the ſame forc'd Meat, or if it is ſcarce, take lean Paſte, and lay on the Outſide of it the two Dozen of Cray-fiſh, mentioned in the Beginning of the Receipt, having firſt heated them in a little of your Stock; ſo ſerve it.

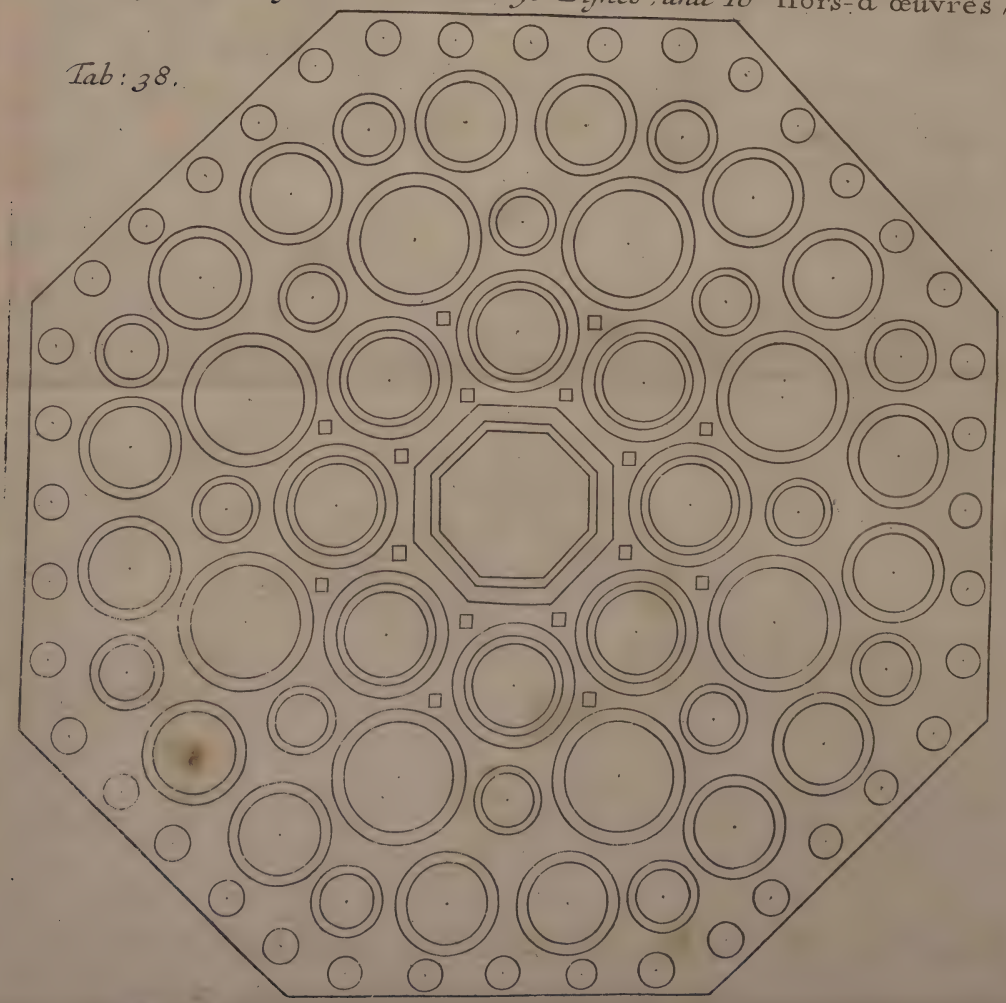
I would not have been ſo large in this Receipt; but you are to take Notice, to make the Stock for any other Fiſh-Soop, the ſame Way as you do for this, and likewiſe the forc'd Meat. All the Difference will be in the Middle, in the Garniſhing, and likewiſe in the Colour, for only Cray-fiſh or Lobſter-Soop can be of a red Colour.

To make a Lobſter-Soop.

Make a forc'd Meat of Fiſh as in the laſt Receipt, only inſtead of Carps, you may take Tenches, Pikes, Trouts, or Whitings and Flounders; or what other freſh Fiſh the Country where you are, can afford, to the Value of four or five pound Weight. Make your Stock of it as you are directed in the preceding Receipt, keep your forc'd Meat as clean from Bones as poſſibly you can, and make it up in Bigneſs of a double *French* Roll, being hollow in the Middle, and open on the Top; bake it half an Hour before you uſe it, place it in the Middle of your Soop. At the ſame Time pound the Spawn of your Lobſters, [being two or four of them, according to the Big-

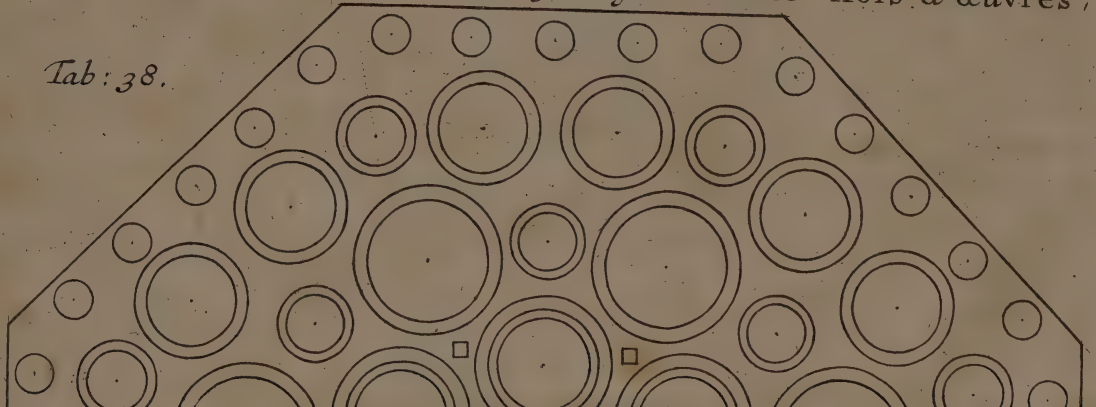
A Table for 40 Persons, coverd with 50 Dishes, and 16 Hors-d' œuvres,

Tab: 38.



A Table for 40 Persons, coverd with 50 Dishes, and 16 Hors-d'œuvres,

Tab: 38.



neſs of your Diſh,] and ſtrain it with your Cullis, as you did your Cray-fiſh Soop; and take the Meat of your Lobſters, and cut it in large Dice; warm it up in a Sauce-pan with a little of the Cullis, a little Pepper and Salt, ſqueeze in a Lemon, and add a little Butter, put it in your forc'd Loaf in the Middle of your Soop. Your Bread being ſoak'd, and your Cullis hot, ſqueeze in a little Lemon; and diſh it up. Let your Garniſhing be a Rim of Paſte, and on the Outſide of it lay ſome cut Lemon. So ſerve it.

To make a Muſcle-Soop.

Take a Quantity of Muſcles, make them clean, boil them and pick them out of the Shells; then waſh them again and put them into a Sauce-pan: Take three or four Pounds of freſh Fiſh and a Cullis, as for the Cray-fiſh-Soop, and ſtrain it through a Sieve to the Thickneſs of a Cream; put a little of it to your Muſcles; cut off the Top of a *French* Roll, take out the Crum, and fry it in a little Butter; place it in the Middle of your Soop, your Bread being ſoak'd with ſome of your Cullis. Let your Garniſhing be a Rim of Paſte; lay the Muſcle-Shells round the Outſide of it; thicken up your Muſcles with the Yolk of an Egg, as you do a Fricaſſee, and put one or two in each Shell, round your Soop; likewiſe fill up the Loaf in the Middle, the Cullis being boiling hot, ſqueeze into that, and on the Muſcles, a little Lemon. So ſerve it.

You may make a Cockle-Soop the ſame Way.

To make a Scate or Thornback-Soop.

Make your Stock or Cullis as you did for your Cray-fish-Soop, only you have no Shells to put in it for colouring: Your Scate or Thornback being skin'd, take half a Pound of the best of the Fish from the Bones, cut it to Pieces, and throw it into your Cullis, with some other fresh Fish, such as the Country affords. Your Cullis being strain'd off ready, as for your Cray-fish-Soop, to the Thickness of a Cream, mince the lean Part of the Fish you cut from the Bones, and put it over the Fire in a little Sauce-pan with a little Butter, Pepper and Salt, stirring it till the Raw is off of it; then mince it with your Knife on a clean Table the second Time, and put it in your Sauce-pan again: If it is good Fish, it will eat as tender as a Chicken hash'd; put a little Lemon to it, and place it in a *French* Roll in the Middle of your Soop; your Cullis being hot, and your Bread soak'd in the Bottom of your Dish, squeeze in some Lemon. Let your Garnishing be a Rim on the Outside. So serve it.

To make Soop de Profitrolle.

Make some good Broth and Gravy in the same Manner as is directed in the Receipt for making Soop *de Santé* the *French* Way, *p.* 275. If your Dish is large, take four Partridges; if small, two; If you have no Partridges, take two Pheasants, and roast them; when they are roasted, take the Lean of the Breasts of one of the Pheasants, or of two of the Partridges, and make a Hash of it; put it in the Middle of a *French* Roll, the Top taken off, the Crum taken out and fry'd; season your Hash with a little Broth, a Bit of Butter, Pepper and Salt,

Salt, a ſcraped Nutmeg, and the Juice of a Lemon; ſave the Breaſts cut from the Back of two of your Partridges, or of one of your Pheaſants whole, and take off the Skin of them, take beſides two whole Sweetbreads; place the Loaf in the Middle of your Diſh with the Haſh, and let the two Breaſts and two Sweetbreads be plac'd over againſt one another; put the Bones of your Partridges or Pheaſants in a Mortar and pound them, keeping out the Rumps, if they are ſtale, or taſte of the Green Corn. Make your Cullis of a Quarter of a Pound of Butter, the Cruſts of two *French* Rolls, two Onions ſlic'd, and a little whole Pepper and Cloves; fry all this gently over the Fire a Quarter of an Hour; then add to it two Quarts of Veal-Gravy, boil it up, and skim the Fat off; put to it your pounded Bones, boil all up together and ſtrain it through a fine Strainer, rubbing it with your Ladle to the Thickneſs of a Cream; warm your Sweetbreads and Breaſts of Partridges in the ſame Cullis. Let your Garniſhing be a Rim and Lemon; all Things being made boiling hot, ſqueeze a little Lemon into the Cullis, and ſerve it.

To make Soop-Julienne.

Roaſt a Leg of Mutton, take off the Fat and the Skin; put it into a Pot of a Bigneſs anſwerable to the Quantity of Broth you intend to uſe, and that may be ſufficient to boil the following Ingredients, which you are to put to your Leg of Mutton, *viz.* three or four Pounds of a Buttock of Beef, half a Fillet of Veal, one Capon, two Carots, two Parſneps, two Turneps, ſome Roots of Parſly, ſome Selery, and two large Onions ſtuck with Cloves: Let all this boil together a great

while, that your Broth may be very ſtrong; boil in another little Pot three or four Bunches of Aſparagus, ſome Sorrel and Charvil, to which you muſt give two or three Cuts with your Knife; boil this with ſome of the Broth taken out of your other Pot. Take care to ſoak your Bread very well, lay your Aſparagus, Sorrel and Charvil upon it, and your Capon in the Middle; ſo ſerve it without any Garniſhing.

We likewiſe ſometimes make this Soop-*Julienne* with a Breaſt of Veal, Pigeons and other Meat, which, having firſt blanch'd them off, we boil in good Broth, with a Fagot of ſweet Herbs, together with the Roots and Herbs mention'd above, and the Green of the Stalks of Aſparagus, cut in Pieces no bigger than large Peaſe, with which we garniſh the Soop.

To dreſs SORREL *with Eggs.*

FOR a Plate, take two Handfuls of Sorrel, well pick'd and waſh'd, put it into a Sauce-pan with a little Bit of Butter, and a Duſt of Flower, a little Pepper and Salt, ſcrape in a Nutmeg amongſt it, ſtew it a Quarter of an Hour before you uſe it; pour on it two or three Spoonfuls of drawn Butter. Garniſh it with hard Eggs cut in Quarters, one End on the Sorrel, and the other End on the Side of the Diſh, the Yolk-Side up; ſo ſerve it. It is propereſt for Supper, or ſecond Courſe at Dinner.

SPINAGE.

SPINAGE.

To make Spinage Rosa Solis.

TAKE for a Plate the Bigness of two Eggs of boil'd Spinage, squeeze it well from the Water, mince it fine, and put to it the Bigness of a Yolk of an Egg, of Sugar as big as half a Yolk, of Butter, and two Spoonfuls of Cream; mince an Ounce of Cordicitron very small, with the Yolks of two hard Eggs; take a little Salt, a scraped Nutmeg, and a little beaten Cinnamon; warm all these Ingredients over the Fire in a Sauce-pan; set it to cool, and make a Paste as follows. Take two raw Eggs, two Spoonfuls of Milk, a little Salt, the Bigness of a Nutmeg of Sugar; work this to a Paste of Flower, and roll it up as thin as for a Tart, or rather thinner: Cut your Paste in square Pieces as big as the Palm of your Hand, and lay on each Piece a Spoonful of your above-mention'd Ingredients, wetting your Paste round the Spinage. Turn half the Paste over the Spinage, and pinch it handsomely round, Half-Moon Fashion, close it well with your Finger, that it open not in Dressing; cut it round with a Runner or Jagg. You may fry them in Hogs Lard or clarify'd Butter, as you do Fritters; or you may boil them in boiling Water; a Quarter of an Hour will boil them. If they are boil'd, when you dish them up, you may throw over them a little grated Bread and Cheese; if they are fry'd, grate only a little Sugar over them, so serve them. They are proper for second Course in a little Dish or Plate; or for Supper.

To dreſs Spinage with or without Eggs.

Your Spinage being well pick'd and waſh'd, blanch it off a Quarter of an Hour in boiling Water, then ſtrain it out, ſqueeze it well from the Water, and mince it fine; if it is as big as a *French* Roll when it is minced, you may put to it half a Pint of Cream, a Quarter of a Pound of Butter, a little Pepper and Salt, and a ſcraped Nutmeg; ſtew it over the Fire a Quarter of an Hour before you uſe it, then put it in your Plate or little Diſh, and ſtick round about it a *French* Roll, cut in Bits like your Finger, and fry'd brown; lay on the Top of it ſix poach'd Eggs; ſo ſerve it for ſecond Courſe, or for Supper.

To make Spinage-Toaſts.

Your Spinage being prepar'd as in the laſt Receipt, put it into a Marble Mortar, with four Spoonfuls of Apples boil'd to a Marmelade, two coarſe Biskets ſoak'd in Cream, three raw Eggs, four Yolks of Eggs hard boil'd, a little Sugar and Salt; pound all theſe fine together, then take it up in a Plate, put to it a ſmall Handful of Currans, pick'd and waſh'd clean, and four Spoonfuls of melted Butter; then put it on handſome Toaſts, four Inches long, and two broad. Let the Toaſts and Spinage be about an Inch high, wet it over with the White of an Egg, and put them on a Mazarine or Patty-pan, the Bottom being butter'd. Or you may form your Toaſts without Bread under them. About half an Hour will bake them, a Dozen for a Plate; ſcrape over them a little Nutmeg, and ſqueeze upon them

half an Orange. So ſerve them for ſecond Courſe or Supper.

To boil Spinage.

Having waſh'd and drain'd it well, put it into a Pot or Pipkin, which ſet into a Kettle of Water, and make it boil till the Spinage is tender, putting no Liquor to the Spinage, but only ſtewing it in its own Juice. Or you may boil it in a Tin-Box, which ſhut cloſe ſo as to let no Liquor come in, and either boil it in a Kettle, or in a Pot with Beef or Mutton, *&c.* Some ſtew green Peaſe in the ſame Manner.

SWEETBREADS.

To dreſs Veal-Sweetbreads à la Dauphine.

TAKE the largeſt you can get, and having blanch'd them in hot Water, throw them into cold; then ſlit them in two ſide-ways; make Holes in them, and farce them with ſome of the forced Meat, for which you have the Receipt in Letter *F. p.* 93. Garniſh the Bottom of a Sauce-pan with Bards of Bacon and Slices of Veal, ſeaſoned with Salt, Pepper, ſweet Herbs and Spices, ſome whole Cives, a little minced Parſly, and a ſliced Onion: Lay in your farced Sweetbreads, ſeaſon and cover them over as under, ſo ſet them to ſtew *à la Braiſe.* Mean while take a dozen large Cocks-combs, and having pick'd them very clean, ſlit them down with the Point of your Knife, farce them with ſome of the ſame forc'd Meat, toſs them up in a Sauce-pan with a little melted Bacon, ſome ſmall Muſhrooms, ſome ſliced Truffles, and a Bunch of ſweet Herbs; ſeaſon

them with Salt and Pepper, put to them some good Gravy, and stew them softly in it. When they are enough, take off the Fat, and bind your Ragoo with a Cullis of Veal and Ham. When your Sweetbreads are stew'd, take them up and drain them; then lay them handsomely in a Dish, garnish them with a Rim of the Cocks-combs, pour on them the rest of the Ragoo, and serve them hot for the first Course.

Sometimes, instead of the above Ragoo, we serve them with one of Cray-fish, or of Oysters.

To roast Veal-Sweetbreads.

Lard them with small Lardons, run a Skewer through them, fasten them to a Spit and roast them till they are very brown; then lay them in a Dish, in which you have put some Essence of a Ham, or good Gravy, so serve them.

To fry Veal-Sweetbreads.

After having blanch'd and cut each Sweetbread in three or four Pieces, lay them in a Dish with an Onion cut in Slices, some whole Cives, and a Bay-Leaf, Salt, Pepper, two or three Cloves, and Juice of Lemon; let them marinate in this for two Hours: Mean while make a Batter as follows. Put into a Pan one Handful of Flower, and a little Salt; beat it into Batter with fair Water, and one Egg; melt as big as a Walnut of Butter, and add to it: Take care it be not too thick nor too thin: Take the Sweetbreads out of the Marinade, and having dry'd them well between two Napkins, put them into the Batter; heat some Hogs Lard in a Frying-pan, and put in your Pieces of Sweetbread one by one, draining

ing them well from the Batter; when they are fry'd brown, take them up and drain them; then fry ſome Parſly; lay a Napkin in a Diſh, place your Sweetbreads upon it, and the fry'd Parſly in the Middle, ſo ſerve them for Plates or little Diſhes.

T.

To make an Almond-TART.

RAISE an excellent good Paſte, ſix Corners, and an Inch deep, and take ſome blanch'd Almonds, very finely beaten with Roſe-Water; take a Pound of Sugar to a Pound of Almonds, ſome grated Bread, Nutmeg, a little Cream, with ſtrain'd Spinage, as much as will colour the Almonds green. So bake it with a gentle hot Oven, not ſhutting the Door. Draw it, and ſtick it with Orange-Citron.

To make a Cowſlip-Tart.

Take the Bloſſoms of a Gallon of Cowſlips, mince them exceeding ſmall, and beat them in a Mortar; put to them a Handful or two of grated *Naples*-Bisket, and about a Pint and a half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream; if it does not thicken, put it over again till it does; take heed that it do not curdle. Seaſon it with Sugar, Roſe-water, and a little Salt; bake it in a Diſh or little open Tarteſt. It is beſt to let your Cream be cold before you ſtir in the Eggs.

To make a Chocolate-Tart.

Put a Spoonful of Rice-Flower, and a little Salt into a Pan, together with the Yolks of five Eggs, a little Milk, and mix them well together; then add a Pint of Cream, and Sugar according to your Diſcretion; ſet it all to boil over a Stove, taking Care that it do not curdle: Mean while grate ſome Chocolate into a Plate, dry it a little before the Fire, and when your Cream is boil'd, take it off the Fire, mix your Chocolate well with it, and ſet it by a cooling; ſheet a Tart-pan, put in your Cream and bake it; when it is bak'd, glaze it with powder'd Sugar and a red-hot Shovel; ſo ſerve it.

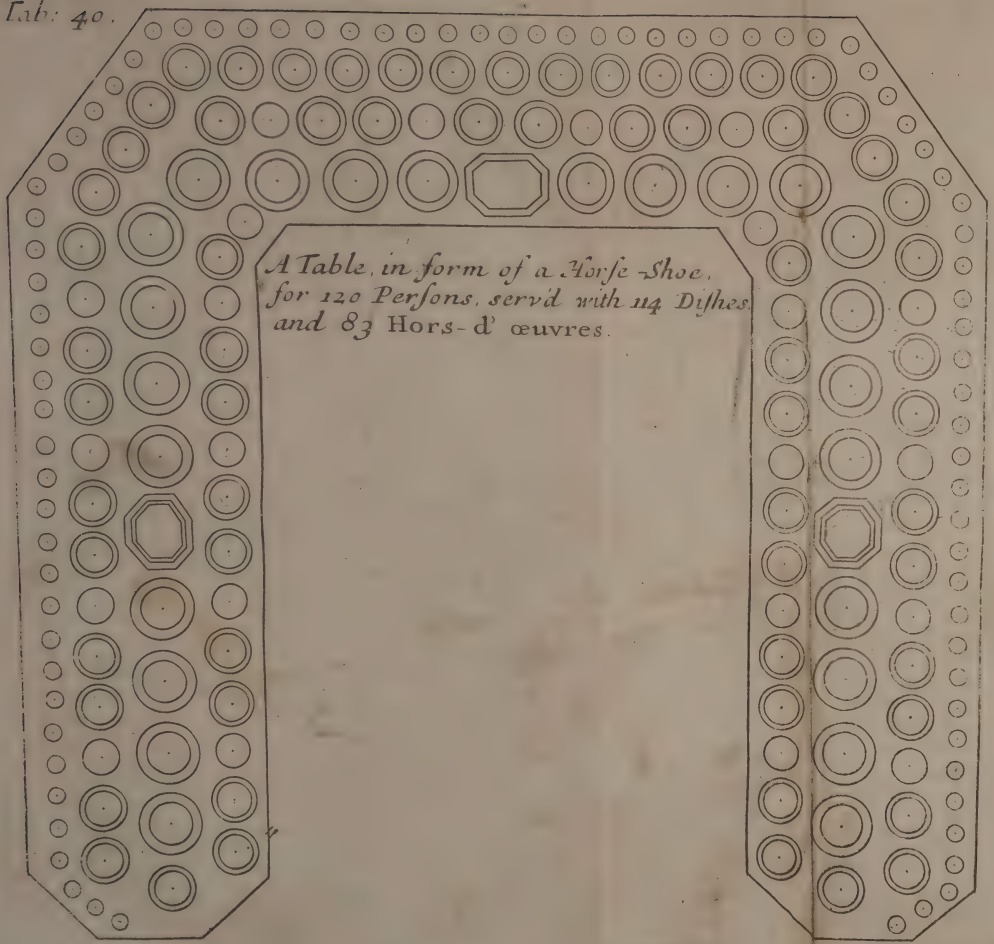
Note, We make a Cinnamon-Tart in the ſame Manner, only uſing grated Cinnamon inſtead of the Chocolate.

To make a Tanſey.

Take half a Pint of the Juice of Tanſey, a whole Pint of the Juice of Spinage, a Quart of Milk, three Quarters of a Pound of *Naples*-Biſket, and half a Pound of fine Sugar: Put all theſe Ingredients to the Yolks of ſixteen and the Whites of ten Eggs, beaten well and ſtrained: Put the Whole into a Stew-pan and ſet it over a ſlow Fire, having put in a Slice of ſweet Butter, and keep ſtirring it continually till it grows very thick; then take it off the Fire, and let it ſtand till it is pretty cool: Rub a Diſh well with Butter, put in the Tanſey and bake it, when you take it out of the Oven, turn it out on a Pye-plate, garniſh it with Sweet-Meats and Oranges, and ſo ſerve it to Table.

Another

Tab: 40.



A Table, in form of a Horse-Shoe, for 120 Persons, serv'd with 114 Dishes and 83 Hors-d' œuvres.

Another Sort of Tanſey.

Having firſt waſh'd, drain'd, ſtamp'd and ſtrain'd the Spinage, take a Pint of the Juice, a Quart of Cream, and the like Quantity of Milk: Then beat up the Yolks of thirty Eggs, and the Whites of half that Number, with a little Salt: Strain the Eggs into the Cream and Spinage Juice; grate in a Nutmeg, and add a Pint of grated Bisket; ſweeten it with Sugar, and ſet it over a Fire to thicken, and when it is grown as thick as a Haſty-Pudding, put it in a Diſh well butter'd; ſo ſet it in a gentle Oven, where it will be baked in Half an Hour.

To fry TENCHES.

PUT them into boiling Water, and ſtir them about in it; then take them out, rub off the Slime, and dry them very well, ſlit them along the Back, drudge them with Salt and Flower, ſo fry them brown, and ſerve them dry with fry'd Parſly.

To make a Fricaſſee of Tenches with a white Sauce.

Having taken off the Slime as before, gut them and cut off their Heads; ſlit them in two, and cut each Half in three Pieces. Melt ſome Butter in a Sauce-pan, and put in your Tench, together with a few Muſhrooms. Let your Seaſoning be Salt, Pepper, a Bunch of ſweet Herbs, and an Onion ſtuck with Cloves: Toſs up all this together, and then add to it a little boiling Water and a Pinch of Flower. Make a Pint of White Wine boiling hot, and put it into the Fricaſſee; when it

it is wasted away as it ought to be, prepare a Thickening with the Yolks of three or four Eggs, beat up in a little Verjuice or boil'd White Wine, and bind your Fricassee with it, as you do one of Pullets; put in a little minced Parsly and a little scraped Nutmeg, so serve it.

To make a Fricassee of Tenches with brown Sauce.

Having prepar'd your Tenches as in the last Receipt, put some Flower and Butter into a Sauce-pan and brown it; then put in your Tench with Mushrooms and the Seasoning last above-mention'd; when you have toss'd them up, moisten them with a little Fish-broth or Juice of Onion; and having boil'd a Pint of White Wine, put it into your Fricassee; when it is enough, bind it with a brown Cullis and serve it. When Asparagus and Artichoke-bottoms are in Season, we use them in this Fricassee, having first blanch'd them.

To farce Tenches.

Take off the Slime, and slit the Skin along the Back of your Tenches, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Tail and Head, and strip it off; then take out the Bone. This done, bone a Tench or a Carp; put to the Flesh of it, some Mushrooms, a little Parsly, and some Cives; Season it with Salt, Pepper, sweet Spices, and a very little sweet Herbs; then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four raw Eggs, the Bigness of a Couple of Eggs of the Crum of Bread soak'd in Cream, and pound it all

all well together; then farce your Tenches with it and ſew them up. Set a Pan over a Stove with ſome clarify'd Butter, and when it is hot fry the Tenches in it one by one till they are brown, and then take them up. Melt the Bigneſs of two Eggs, of Butter in a Sauce-pan, then put to it a little Flower, and keep moving it till 'tis brown; moiſten it with a little Fiſh-broth, and a little White Wine boiling hot; lay your fry'd Tenches into this Brown, add a Seaſoning of Salt, Pepper, a Bunch of ſweet Herbs, and an Onion ſtuck with Cloves; ſo keep them ſimmering in it over a gentle Fire. When they are enough, lay them in a Diſh, pour on them a Ragoo of Milts, and ſerve them.

At other Times we ſerve them with a Ragoo of Cray-fiſh or of Oyſters.

You may likewiſe broil theſe farc'd Tenches, rubbing them firſt over with melted Butter and Salt; and when they are broil'd of a fine brown Colour, ſerve them with a Ragoo of Truſles or Muſhrooms.

To ſtew Tenches.

Cut them into Pieces and fry them in brown'd Butter; then ſet them to ſtew in the ſame Butter, with White-Wine-Verjuice, Salt, Pepper, Nutmeg, a Bunch of ſweet Herbs, a Bay-Leaf or two, and a litle Flower. When the Fiſh is ſtew'd enough, put in ſome Capers and Oyſters, with the Juice of Muſhrooms and Lemon: Garniſh the Diſh with fry'd Bread.

To

To bake Tenches.

Prepare and farce your Lenches as above. Rub a Silver Dish or a Pasty-pan with Butter; over which lay a Seasoning of Salt, Pepper, sweet Herbs and Spices, an Onion cut in Slices, some whole Cives and a little minced Parsly; then lay in your Tenches: Lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crums of Bread, and bake them in an Oven. We serve them with Ragoos of all Sorts of Legumes, which we lay under them; or with a Cullis of Crayfish, or with an Anchovie-Sace, and sometimes dry.

To make a TERRINE.

TAKE a small Quantity of all the Ingredients mentioned in the Olio, *p.* 147. and stew them down after the same Manner; then place them in your Dish that you intend to serve it in, or in a Terrine-Dish, if you have one. A Terrine-Dish, at Court, is made of Silver, round and upright, holding about six Quarts *English* Measure, or three Pints and a Half *Scotch* Measure; with two Handles like those of a small Cistern. If you have a Terrine-pan, you must stew it in it an Hour, after you have stew'd it down in a Sauce-pan; and whereas you have put your soak'd Bread under your Olio, you must soak it in some of the same Broth, and put it on the Top of your Terrine, your Bread must be the Upper Crust of *French* Rolls; then it will look like the upper Part of a Brown Loaf; but you must be sure to take the Fat off before you put your Bread

Bread in, and thicken your Broth a little with green Peaſe, ſtrain'd with a little good Broth, in the ſame Manner as you do for Peaſe-Soop, not quite ſo thick as Cream; or you may thicken it with a Cullis. Send it away boiling hot off the Fire; remember to turn up the Breaſt of your Fowl before you put in your Bread; you may put a larded Sweetbread in the Middle, under your Cruſt; do not let your Terrine-pan be fill'd up quite to the Top, becauſe your Cullis ought to ſwim as high as your Bread. The Butcher's Meat for your Terrine muſt not be cut in ſuch great Pieces as for your Olio, and put in but few Herbs and Roots. You may diſh it up after the ſame Manner, if you have no Terrine-Diſh, with a good Rim to hold the Liquor in: Let not your Meat be much higher than your Rim, becauſe it will look too much like an Olio, only the Bread being on the Top makes it another Thing. To make an Alteration, you may bake it in an Oven, half an Hour before you uſe it, till your Bread and Cullis comes to a Cruſt on the Top of it. We do not uſe to bake it at Court now, but only pour our Cullis hot over the Top of it when we ſerve it; but baking it is the good old Way, therefore I leave either of them to your Diſcretion. Be ſure clean the Outſide of your Terrine-Diſh. So ſerve in hot, Summer or Winter.

To make TOASTS *of a Kidney of Veal.*

TAKE the Kidney of a roaſted Loin of Veal, fat and all, ſome Parſly, ſome Lemon-peel, and a little Sugar, mince it all well together, and pound it in a Mortar: Then ſpread ſome of this Farce on Toaſts of Bread handſomely cut, four Inches long and two broad: Butter the Bottom of

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a Tart-pan, place the Toasts all over it, and bake them in an Oven; when they are bak'd, strew some Sugar over them, glaze them with a red-hot Fire-Shovel, and either serve them in Plates or little Dishes, or use them for Garnishings.

To make Toasts for Fish-Days.

Take the Flesh of a Carp, season'd with a little Salt, some Parsly, Lemon-Peel, some Biskets of bitter Almonds, and some fresh Butter: Mince all this well together, and put it into a Mortar with a little Sugar, the Yolks of three or four Eggs, and a little of the Crum of Bread soak'd in Cream; when all this is well pounded together, spread it upon Toasts, and observe the same Directions for the rest as in the last Receipt.

Spinage-Toasts. *See* p. 292.

To make a Ragoo of Sheep's TONGUES.

WASH them in several Waters, blanch them in boiling Water, and throw them into cold. Take two Pounds of Buttock-Beef, cut in Slices, lay them on the Bottom of a Sauce-pan with some Bards of Bacon, cover it and set it over a Stove. When it begins to stick to the Sauce-pan, throw in a Handful of Flour, and stir it all together over the Fire for some Time; then put in as much Water and Broth, of each an equal Quantity, as will just serve to cover your Tongues; which having plac'd in a Stew-pan, pour the above Ingredients upon them; season the whole with Pepper, Salt, sweet Herbs and Spices, Onions, Parsly, Cives, Carots, Parsnips and Lemon-peel, to stew them in it; then take them up and peel off the Skin, slit them in two, dip them in a little of the Fat

in

in which they were ſtew'd, drudge them with very fine Crums of Bread; broil them, and ſerve them with a haſh'd Sauce; which ſee in *Page* 14. Sometimes we ſerve them with ſome Eſſence of a Ham in the Bottom of a Diſh, and the broil'd Tongues laid round it; and at other Times only with Verjuice, Salt and Pepper.

To farce Calves Tongues.

Cut a Hole in the Tongues with a very ſmall Knife, at the End next the Throat, then thruſt your Finger the whole Length of them, as if it were a Gut, taking care not to break the Skin in any Part of the Tongues: Then make a Farce with the Breaſts of Fowls, a little Bit of a boil'd Ham of Bacon, ſome Muſhrooms, Parſly, Cives, Pepper, Salt, Nutmeg, and little blanch'd Bacon, a Piece of Beef-Sewet, and a little of the Crum of Bread ſoak'd in Cream; add the Yolks of three or four Eggs, haſh all theſe Ingredients well together, and pound them in a Mortar; then farce your Tongues with it, and ſet them to ſtew *à la Braiſe*; when they are about half ſtew'd, put in a Ladeful of Beef-Gravy; and continue to ſtew them. Serve them with a Ragoo of Veal-Sweetbreads, for which you have the Receipt, *p.* 231. They are proper for the firſt Courſe. At other Times we ſerve them with a Ragoo of a Ham of Bacon, or of Cucumbers, or of Endive, or laſtly, with a haſh'd Sauce, all which ſee in their proper Places.

To roaſt Calves Tongues.

When they are half ſtew'd *à la Braiſe*, take them up, peel them and lard them with ſmall Lardons,

dons, run a Skewer through them; tie them on a Spit and roaſt them till they are of a fine Colour. Serve them in Plates or little Diſhes with ſome Eſſence of a Ham of Bacon, or with a *Poivrade.*

To broil TROUTS.

AFTER having gutted, waſh'd and dry'd them with a Napkin, we bind them about with Pack-thread, ſprinkle them over with melted Butter and Salt; then broil them over a gentle Fire and keep turning them from Time to Time. We ſerve them with a White Sauce made of Butter, a Pinch of Flour, Salt, Pepper, Nutmeg, ſome Capers, one Anchovie, and a very little Water and Vinegar: We keep turning the Sauce over the Stove till it come to a due Thickneſs, then having laid the Trouts in a Diſh, pour the Sauce upon them and ſerve them.

We ſerve them too with a Ragoo of Muſhrooms or of Cucumbers, which ſee in their proper Places; and ſometimes uſe a Cullis of Cray-fiſh to bind the Sauce, but in this Caſe we put no Capers in it.

Note, We broil only the Middle-ſiz'd Trouts.

To fry Trouts.

After having gutted, waſh'd, and dry'd them, we ſcore them on the Sides, ſtrew them over with Salt, drudge them with Flour, and fry them in clarify'd Butter, ſo ſerve them dry with fry'd Parſly.

We likewiſe dreſs Trouts all the ſeveral Ways that we do Salmon, *viz.* with *Champaign* Wine, *au Court Boüillon*, farc'd, *&c.*

To

To dreſs a TURBOT au Court-Boüillon.

HAving gutted, waſh'd and dry'd your Turbot, fold it up in a Napkin, and lay it into a large round Sauce-pan. Put as much Salt and Water into another Sauce-pan as will be ſufficient to boil it, ſtir it about from Time to Time, till the Salt is melted; then let it ſtand a while, and ſtrain it through a linen Cloth into the Sauce-pan, to the Turbot. When it is enough, take off the Sauce-pan, and ſet it over live Embers; put in two Quarts of Milk; and let it ſtand till you are ready to ſerve; then take up the Turbot, lay it on a Napkin folded in a Diſh. Let your Garniſhing be green Parſly, ſo ſerve it for the firſt Courſe.

To dreſs a Turbot with Veal-Gravy.

Having prepar'd your Turbot, lay it into a large round Sauce-pan with a Seaſoning of Salt, Pepper, two Bunches of ſweet Herbs, two Onions ſtuck with Cloves, and one Bay-Leaf. Lay into another Sauce-pan, two or three Pounds of a Fillet of Veal cut in Slices, and ſome Bards of Bacon; cover the Sauce-pan and ſet it over a Stove with a ſlack Fire: When the Meat begins to ſtick, put in a Piece of Butter, and a ſmall Handful of Flour: Stir it about over the Stove with a wooden Spoon; and when it is brown, moiſten it with good Broth, and ſcrape off with the Spoon all that ſticks to the Sauce-pan; cover the Turbot with Slices of Bacon; make a Bottle of *Champaign* or White Wine boiling hot, pour it on the Turbot with the Veal-Gravy, and lay the Slices upon it; ſo ſet it a ſtewing, and when it is e-

 nough

nough done, let it ſtand in the Liquor a Couple of Hours over live Embers, that it may have the Reliſh of it. Then ſerve it for the firſt Courſe with a Ragoo of Sweetbreads, Cocks-combs, Truffles and Muſhrooms: Or with a Ragoo of Cray-fiſh.

We likewiſe dreſs a Turbot for Fiſh-Days in the ſame Manner; only that inſtead of the above Ingredients of Fleſh, we uſe Butter and Fiſh-Broth; and ſerve it with a Ragoo of the Milts of Carps, or with any other meagre Ragoo.

To bake a Turbot.

Lay ſome Butter in a Silver Diſh of the Size of your Turbot, and ſpread it all over it; let your Seaſoning be Salt, Pepper, a little ſcraped Nutmeg, ſome minced Parſly, ſome whole Cives, near a Pint of *Champaign* or White Wine: Cut off the Head and Tail of the Turbot, and having laid it in the Diſh, ſeaſon it above as under, rub it over with melted Butter, drudge it well with Bread crumm'd very ſmall, and bake it in an Oven; take care it be very brown, and ſerve it with a Cray-fiſh Cullis, or with a Sauce of Anchovies. We ſometimes too ſerve it dry.

To dreſs a TURKEY *or* Gooſe *in Ragoo.*

SWing the Gooſe or Turkey, beat it down with a Cleaver, flat it on a Dreſſer, blanch it off in boiling Water, and when it is cold, lard it with Lardons, as big as two Quills; but firſt ſeaſon them with Pepper, Salt, Nutmeg, and beaten Cloves; then ſeaſon your Turkey or Gooſe, Outſide and Inſide, as you do for a Pie, and place it in the Bottom of your braſs Diſh or great Sauce-

pan,

pan, with a Pound of Sewet, and half a Pound of Bacon, both cut in Slices: Flour the Breaſt of your Fowl, turn it down in your Sauce-pan; ſet it a ſtewing two Hours before you want it, over a clear Fire; put into it, at firſt, half a Pint of fat Broth or Gravy, then let it ſtew ſoftly till it comes to a good Colour; put to it two whole Onions, two Bay-Leaves, and a Sprig of Thyme: Cover it with a Baking-Cover, and put a little clear Fire over the Top; you muſt look on it frequently that it burn not. When the Breaſt is of a Browneſs to your Mind, then turn the Back down, adding to it a little Broth or Gravy, till it is ſtew'd tender. At the ſame Time, put over the Fire, in another Sauce-pan, a Quarter of a Pound of Butter, a little Handful of Flour, and two Onions; rub it ſoftly till it comes to a good Brown, then put to it a Quart of good Gravy. If in Winter-Time, your Ragoo may be Carots, Turneps and Onions, cut the Bigneſs of the Yolk of an Egg. fry'd in Hogs Lard, or clarify'd Butter. But firſt half-boil them, to take away the Over-ſtrongneſs of your Roots and Onions, and boil them tender in your above Sauce; then put it over your Gooſe or Turkey, firſt taking the Fat off, and ſqueezing in half a Lemon; boil it up to a moderate Thickneſs, a little thicker than a Cream: If your Fowl be of a good Colour, put your Ragoo under it, but none over. Let your Garniſhing be fry'd Bread, cut in ſmall Bits, and fry'd Parſly betwixt.

You may ragoo any Fowl after the ſame Manner, or Butchers Meat. This Ragoo is properly for a Rump of Beef, or a Surloin, an Ox-Head, or a Giggot of Mutton, or Breaſt of Veal; but not for ſmall Fowl, if you are in a Country where you can have any thing elſe. Yet for a Change,

take for ſmall Fowl, Morils, green or dry'd Muſhrooms, according to the Seaſon of the Year, Aſparagus cut Inch long, or Cheſnuts. All, or any of theſe, may ſerve at a Time, as the Country can afford, or you may uſe a few forc'd Meat Balls, ſtew'd off in your Sauce. Let your Garniſhing be according to your Fancy. So ſerve it for the firſt Courſe.

V.

VEAL.

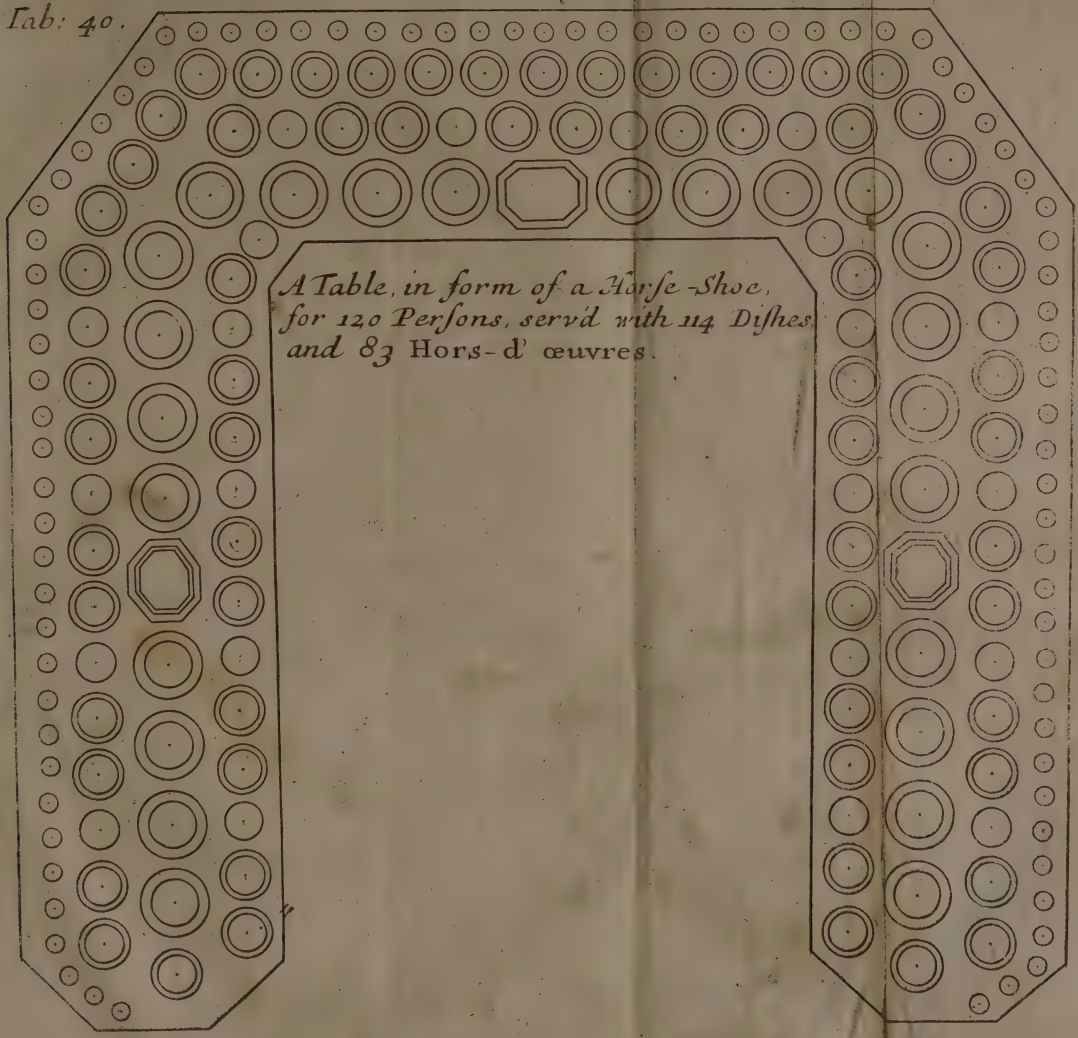
To dreſs Veal à la Bourgeoiſe.

CUT ſome thick Slices of Veal, and lard them with ſmall Lardons, ſeaſon'd with a little minced Cives and Parſly, Salt, Pepper, and Spices of all Sorts: Then having laid ſome Bards of Bacon into a Stew-pan, place your Slices of Veal upon them; the Fire ought to be very moderate at firſt, juſt to keep the Meat ſweating; but when it has been kept ſo a little while, increaſe the Fire to brown it on both Sides, then put in a little Flour, and when that is brown likewiſe, moiſten the whole with good Broth, and ſtew it ſoftly; when it is enough, take off the Fat, bind it with the Yolks of two or three Eggs beaten up in Verjuice, place it in a Diſh and ſerve it.

To dreſs a Loin of Veal à la Braiſe.

Parboil your Loin of Veal, and lard it with large Lardons, ſeaſon'd as in the laſt Receipt. Garniſh the Bottom of an oval Sauce-pan with Slices of Bacon and Veal, ſeaſon'd with Salt, Pepper,

Tab: 40.



A Table, in form of a Horse-Shoe, for 120 Persons, serv'd with 114 Dishes and 83 Hors-d' œuvres.

per, ſweet Herbs and Spices, minced Parſly, Slices of Onions, Carots, Parſnips and Lemon: Then lay in your Loin of Veal, the Kidney-ſide uppermoſt, ſeaſon it over as under, cover it in like Manner with Slices of Veal and Bacon; ſo having cover'd your Sauce-pan very cloſe, ſtew it with Fire over and under it. When it is enough, drain it well, then lay it in a Diſh, pour upon it a Ragoo of Veal-Sweetbreads, Cocks-combs, Muſhrooms, Morils and Truffles, or of Cucumbers, or of Lettuce: So ſerve it for the firſt Courſe.

A Breaſt of Veal is dreſs'd and ſerv'd in the ſame Manner.

To marinate a Quarter, or a Loin of Veal.

Having parboil'd and larded it as above, lay it into a large deep Diſh, put to it a ſufficient Quantity of Vinegar, together with Salt, Pepper, ſome Slices of Lemon and Onion, Bay-Leaves and whole Cives, and let it marinate in it three or four Hours; then put it on a Spit, Bard it with Slices of a Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire: Put into the Dripping-Pan a Pound of Butter together with the Pickle in which you marinated the Veal, and baſte it with it from Time to Time as it is roaſting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk Fire; ſo ſerve it with ſome Eſſence of Ham under it, and garniſh'd with fry'd Veal-Cutlets.

To make a Fricaſſee of Veal.

Take the lean End of a Loin of Veal roaſted and cold; cut it in little Slices. Put ſome Butter into a Sauce-pan, and ſet it over a Stove; when

it is melted, put in a Pinch of Flour, ſome minc'd Cives and Parſly; keep this moving over the Fire a Minute or two, then put in the Veal; ſeaſon it with Salt and Pepper, give it two or three Turns over the Stove, moiſten it with a little Broth, and let it boil a little; then bind it with the Yolks of three or four Eggs beaten up in Cream with a little ſhred Parſly amongſt it; keep moving it over the Fire till it is thicken'd, then ſerve it. Sometimes we make the Thickening with Verjuice inſtead of Cream.

To make VENISON-*Semey.*

BOil the Veniſon, and take it up, make a ſweet Paſte of a brown Loaf, grated ſmall, an Orange-Peel minc'd very ſmall, two Pounds of Sugar, a Pint of White Wine; ſeaſon it with Nutmeg and Salt, and mix all together with your Hand, and lap it about your Veniſon; bake it an Hour; then ſerve it with a little White or *Rheniſh* Wine, boil'd up with Spice and Sugar; and Sugar over it.

To dreſs Veniſon à la Royale *in Blood.*

Half roaſt it, then ſtew it, and make a Ragoo to it of Cucumbers, Sweetbreads, and Aſparagus. So ſerve it garniſh'd with Petits and criſp Parſly.

To roaſt a Shoulder or other Joint of Veniſon.

Lard it with big Lardons, ſeaſon'd with Salt, Pepper, Nutmeg and pounded Cloves; then lay it a marinating three or four Hours in White Wine, Verjuice, Salt, a Bunch of ſweet Herbs ſome Slices of green Lemon, and three or four Bay-Leaves. Roaſt it at a ſlack Fire; while it is roaſting,

roasting, baste it with its own Pickle; and when it is roasted, lay it into its own Dripping, bind the Sauce with a good Cullis, and just before you serve it, put in some Capers, Vinegar, Verjuice, or Juice of Lemon, and white Pepper.

We likewise roast Venison without marinating it: And in this Case we lard it with very small Lardons, wrap it up in Paper, and when it is roasted, serve it with a Sauce made of some good Cullis, some Essence of a Ham, Capers, Anchovies, Salt, Pepper, and a Drop of Vinegar: Or else with a sweet Sauce as follows. Take some Sugar, a little Salt, three or four whole Cloves, some Cinnamon and a few Slices of green Lemon; boil all this in a Glass of Vinegar, and serve it under your Venison.

To dress Venison in Ragoo.

Lard a Piece of Venison with large Lardons, season'd with Salt and Pepper; toss it up in a Sauce-pan with melted Bacon; then set it to stew in good Broth or boiling Water, and two Glasses of White Wine, the Whole season'd with Salt, Nutmeg, a Bunch of sweet Herbs, three or four Bay-Leaves, and some Slices of Lemon. It requires generally three or four Hours stewing, but sometimes less, according as it is more or less tender. When it is done enough, bind the Sauce with a good Cullis, and just before you serve, add some Capers and squeeze in the Juice of a Lemon.

W.

WEAVERS

ARE an excellent Sea-fish, which we dress in the several Ways following:

To fry Weavers.

Having gutted, wash'd and clean'd your Weavers, score them on the Sides, drudge them with Flower, and fry them brown in oil'd Butter; then drain them, and serve them with fry'd Parsly, for a Dish of the first Course.

We also serve these fry'd Weavers with a Caper-Sauce as follows: Having melted the Bigness of two Walnuts of Butter in a Sauce-pan, put in a Pinch of Flower and brown it; then add some Cives, Parsly and Mushrooms minced very small; put to it a little Fish-broth, season'd with Salt and Pepper; then lay in your fry'd Weavers to simmer in it. When it is sufficiently diminish'd, take up your Weavers, lay them in a Dish, put a small Handful of Capers into the Sauce, bind it with a brown Cullis, or with one of Cray-fish, pour it on the Weavers and serve them.

We likewise serve them with a Ragoo of Cucumbers. To this End, peel three or four Cucumbers, cut them in two, take out the Core, then cut them in Dice, and lay them to marinate with Salt, Pepper, Vinegar, and a sliced Onion; when they have lain thus for two Hours, squeeze them in a Napkin; melt some Butter in a Sauce-pan, put in your Cucumbers, and brown them; then moisten them with Fish-broth, and make them

them ſimmer over a ſlack Fire; when they are enough, take off the Fat, bind them with a brown Cullis, lay the Weavers to ſimmer with the Cucumbers: Then diſh them up, pour the Ragoo of Cucumbers upon them; ſo ſerve them.

To broil Weavers.

Having gutted, waſh'd and dry'd them in a Napkin, ſcore them on the Sides: Then rub them over with melted Butter and Salt, and broil them over a ſlack Fire, turning them from Time to Time to give them a good Colour. Take the Hearts of a dozen Lettice, and having blanch'd them in hot Water, throw them into cold; then ſqueeze them one by one. Melt in a Sauce-pan the Bigneſs of an Egg of Butter, put to it a Pinch of Flower, and keep it always moving till it is brown: Then having cut the Lettice in two, put them into the Sauce-pan, give them four or five Turns, moiſten them with Fiſh-broth, ſeaſon the Whole with Salt, Pepper, a Bunch of ſweet Herbs, and let it ſimmer over a gentle Fire. When the Lettice are enough ſtew'd, take off the Fat, bind them with a Cray-fiſh Cullis, and having pour'd this Ragoo into a Diſh, lay the broil'd Weavers handſomely upon it, ſo ſerve them.

We likewiſe ſerve theſe broil'd Weavers with a Ragoo of Truffles or of Muſhrooms; as alſo with an Anchovy-Sauce, or with a Cullis of Cray-fiſh, all which ſee in their reſpective Places.

To dreſs Weavers with Oyſters.

Having gutted and prepar'd your Weavers, place them in a Sauce-pan of a convenient Size, and ſeaſon them with Salt, Pepper, Spices, a Couple of Onions, a Bay-Leaf, a little Parſly, and a Slice or two of Lemon; put to them a Pint of White Wine, with a little Fiſh-broth and Butter. Melt a Piece of Butter in another Sauce-pan, and make a Brown with a little Flower; pour into this the Liquor from your Weavers, and when it has juſt boil'd, pour it all back again upon them and ſtew them in it. When they are enough, drain them well, and having laid them in a Diſh, pour upon them a Ragoo of Oyſters, which you muſt have ready for that Purpoſe according to the Receipt, *p.* 143. and ſerve them.

We likewiſe ſerve them with a Ragoo of Milts, for which ſee the Receipt, *p.* 238.

To make a Fricaſſee of Weavers.

Having prepar'd your Weavers, cut them in Pieces; and having melted in a Sauce-pan a Piece of freſh Butter, put them in it with ſome Muſhrooms and Truffles, ſeaſon'd with Salt, Pepper, and a Bunch of ſweet Herbs. Toſs up all this together over a brisk Fire, put in a Pinch of Flower, taking care that it do not ſtick to the Sauce-pan; moiſten the Whole with a little Fiſh-broth and White Wine, that you have made boil before, and let it ſtew over a gentle Fire. When it is thus ſtewing, prepare a Thickening with the Yolks of three or four Eggs beaten up in Verjuice and a little

little minced Parſly: The Fricaſſee being boil'd away as it ought to be, put in the Thickening, keep moving it over the Stove, taking care that it do not curdle. Then diſh it up, and ſerve it.

To farce Weavers.

Having gutted, waſh'd and dry'd them, make a Farce as follows: Bone a Weaver, lay the Fleſh on a Table, together with ſome Muſhrooms, a little minced Parſly and Cives, ſeaſon'd with Salt, Pepper, and a little Nutmeg; mince all this together, put to it a Piece of freſh Butter, the Yolks of two raw Eggs, the Crum of a *French* Roll ſoak'd in Cream, and pound it all together in a Mortar: Then take out your Farce upon a Plate, farce your Weavers with it by the Gills, and place them in a Sauce-pan. Take a Carp, ſcale it, gut it, and cut it in Pieces: Set over a Stove a Piece of Butter in a Sauce-pan, peel half a dozen Onions, and cut them in Slices: The Butter being melted put them into the Sauce-pan, with a Carot and a Parſnip cut likewiſe in Slices, and ſtir them about with a Spoon. When they are half brown, put in ſome Flower, and continue to brown them, keeping them always moving. When they are full brown, put in the Pieces of Carp, give it two or three Turns over the Stove, moiſten it with thin Peaſe-Soop, to which add a Pint of White Wine; ſeaſon the Whole with Salt, Pepper, ſweet Herbs and Spices, Parſly, Cives, and ſome ſliced Muſhrooms: Stew all this together, and when it is enough, ſtrain it through a Sieve, ſqueezing the Fiſh with a wooden Ladle. Take ſome of this Liquor, pour it on the farced Weavers that are in the Sauce-pan, and ſet them

to

to ſtew in it. When they are enough, drain them well, and having laid them in a Diſh, pour over them a Ragoo of Muſhrooms, or of green Truffles, or any other that you think convenient.

To bake Weavers.

Having farced them in the Manner directed in the laſt Receipt, ſcore them on the Sides: Then garniſh with Butter the Bottom of a Paſty-pan, lay in a Seaſoning of Salt, Pepper, Nutmeg, a very little ſweet Herbs, ſome whole Cives, and a little minced Parſly: Lay in the Weavers upon this, and ſtrew over them ſome Salt, Pepper, grated Nutmeg and ſhred Parſly; pour in half a Pint of *Champaign* Wine, ſprinkle them over with melted Butter, drudge them with very ſmall Crums of Bread, and ſet them to bake in an Oven. When they are all well baked and brown, take off the Fat, pour on them a little Cray-fiſh Cullis, or an Anchovy-Sauce, and ſerve them.

We likewiſe ſerve them with all Sorts of Ragoos; that is to ſay, we pour a Ragoo into a Diſh, and lay the baked Weavers upon it.

To roaſt Weavers.

Lard them with Bits of Eels and Anchovies; thruſt a Skewer through each Weaver, and tie them to the Spit: Put into the Dripping-pan, which muſt be very clean, a little Vinegar, a Quarter of a Pint of Fiſh-broth, ſome whole Cives, ſome Onions, cut in Slices, ſome Slices of Lemon, together with Salt and Pepper; lay down your Weavers, and baſte them with this Pickle

Pickle while they are roasting. Mean while make a hash'd Sauce as follows: Mince one raw Truffle and a Couple of Mushrooms, a little Parsly and Cives, all upon a Plate by themselves: Melt a little Bit of Butter in a Sauce-pan, to which put a Pinch of Flower and brown it; then put to it first the Cives, then the Parsly, and next the Truffle and Mushrooms; give all this together three or four Turns over the Stove, moisten it with a little Fish-broth, season'd with Pepper and Salt, and make it simmer over a slack Fire: When it is wasted away as it ought, put in an Anchovy and some Capers, and bind it with a good Cullis. Then having taken up the Weavers and laid them in a Dish, pour this Sauce upon them, and serve them.

Or else you may lard them with Bacon, and roast them as above, basting them with the following Pickle: Put into the Dripping-pan a little Vinegar, with a little Essence of a *Westphalia* Ham, some Pepper, a little Salt, some Onions cut in Slices, some whole Cives, some sliced Lemon and a Piece of Butter; while the Weavers are roasting, baste them with this Pickle; and when you have dish'd them up, pour on them an Essence of a Ham, and serve them.

To dress Weavers with a Ragoo of a Westphalia-*Ham.*

Having gutted, wash'd and dry'd the Weavers, season them with Salt, Pepper, Spices, a very little sweet Herbs, and an Onion; then lay them in a Sauce-pan of a Size just to hold them: Take a Pound and a half of a Fillet of Veal, cut it in Slices, and lay it on the Bottom of a Sauce-

pan, and set it to sweat over a Stove; when it begins to stick as when you make Veal-Gravy, put to it a little melted Bacon, and a Spoonful of Flower, stir it about with a Spoon over a Stove; and when it is brown moisten it with Broth and Gravy, of each an equal Quantity: Set over the Fire a Pint of *Champaign* or White Wine, and make it boil, then pour it into the Sauce-pan to your Weavers, as likewise the Veal-Gravy, and keep them simmering in it over a slack Fire. Mean while make a Ragoo as follows. Cut some Slices of a *Westphalia*-Ham, and beat them; then cut them in very small Slices and lay them into a Sauce-pan, cover it and set it over a Stove; when they begin to stick to the Bottom of the Sauce-pan, moisten them with Gravy, put to them some small Mushrooms, and make them simmer over a slack Fire: When the Gravy is pretty well wasted away, bind your Ragoo with a Cullis of Veal and Ham, and set it over live Embers. When the Weavers are enough done, take them out of their Liquor and drain them, then lay them in a Dish, garnish them with your Slices of Ham, pour the Liquor of the Ragoo upon them, and serve them for the first Course.

To make a WESTPHALIA-HAM.

TAKE a Peck of Bay-Salt, four Ounces of Salt-Petre, and six Ounces of brown Sugar; put as much Water to it as will bear Eggs, and then put in your Hams, so as the Liquor may be about an Inch thick over them. Let them lie in this Pickle three Weeks, then take them out

and dry them with a Cloth, and hang them up in a Chimney ten Days. This Pickle will last a Quarter of a Year.

To dress WOODCOCKS *for the first Course.*

CUT your Woodcocks in four Pieces, and save the Entrails to make a Thickening for the Sauce. Then put the Quarters of the Woodcocks into a Sauce-pan, with some sliced Truffles, some Veal Sweetbreads, and some Mushrooms: Toss up all this together with melted Bacon, and moisten it with good Beef-Gravy: Season the Whole with Salt, white Pepper and Cives, and put to it a Couple of Glasses of Wine. Boil it all well together, and when it is enough, mix amongst the Sauce the Entrails you saved, to thicken it: Or else you may for that Purpose make use of a Cullis of Woodcocks, or some other good Cullis; but remember first to take off the Fat very clean. You may besides, add to it one Spoonful of the Essence of a Ham. So lay your Woodcocks in a Dish, pour the Ragoo upon them, squeeze in the Juice of an Orange, and serve them as above.

To make a Salmi *of Woodcocks.*

When your Woodcocks are half roasted, cut them in Pieces, and put them into a Sauce-pan with a Quantity of Wine proportionable to that of your Woodcocks. Put to them some minced Truffles and Mushrooms, a little Anchovy and some

ſome Capers, and ſtew the Whole together, but without boiling; before you ſerve, take off the Fat; bind the Sauce with ſome good Cullis, ſqueeze in the Juice of an Orange and ſerve them.

Note, We make a *Surtout* of Woodcocks in the ſame Manner we do one of Pigeons, which ſee in Letter *P. p.* 191. See likewiſe the Receipt for making a *Woodcock-Pie*, *p.* 165.

The END of the Receipts.

For January.

First Course.

Collar of Brawn
Bisque of Fish
Soop with Vermicelly
Orange Pudding with Patties
Chine and Turkey
Lamb-Pasty
Roasted Pullets with Eggs
Oyster-Pye
Roasted Lamb in Joints
Grand Sallad, with Pickles.

Second Course.

Wild-Fowl of all Sorts
Chine of Salmon broil'd with Smelts
Fruit of all Sorts
Jole of Sturgeon
Collar'd Pig
Dry'd Tongues, with salt Sallads
Marinated Fish.

For February.

First Course.

Soop *Lorrain*
Turbot boil'd with Oysters and Shrimps
Grand Patty
Hen-Turkeys with Eggs
Marrow-Puddings
Stew'd Carps and broil'd Eels
Spring-Pye
Chine of Mutton, with Pickles
Dish of *Scotch*-Collops
Dish of Salmigondin.

Second Course.

Fat Chickens and tame Pigeons
Asparagus and Lupins
Tanzy and Fritters
Dish of Fruit of Sorts
Dish of fry'd Soles
Dish of Tarts, Custards and Chesecakes.

For March.

First Course.

Dish of Fish of Sorts
Soop *de Santé*
Westphalia-Ham and Pigeons
Batelio Pye
Pole of Ling
Dish of roasted Tongues and Udders
Pease-Soop
Almond Puddings of Sorts
Olives of Veal *à-la-mode*
Dish of Mullets boil'd.

Second Course.

Broil'd Pike
Dish of Notts, Ruffs, and Quails
Skerret Pye
Dish of Jellies of Sorts
Dish of Fruit of Sorts
Dish cream'd Tarts

For April.

First Course.

Westphalia-Ham and Chickens
Dish of hash'd Carps
Bisque of Pigeons
Lumber Pye
Chine of Veal
Grand Sallad
Beef *à-la-mode*
Almond Florentines
Fricassee of Chickens
Dish of Custards.

Second Course.

Green Geese and Ducklings
Butter'd Crab, with Smelts fry'd
Dish of sucking Rabbets
Rock of Snow and Sillabubs
Dish of souc'd Mullets
Butter'd Apple-Pie
March Pain.

For May.

First Course.

Jole of Salmon, *&c.*
Cray-fish Soop
Dish of Sweet Puddings of Colours
Chicken-Pye
Calves-Head hash'd
Chine of Mutton
Grand Sallad
Roasted Fowls *à la daube*
Roasted Tongues and Udders
Raggoo of Veal, *&c.*

Second Course.

Dish of young Turkeys lard-ed, and Quails
Dish of Pease
Bisque of Shell-fish
Roasted Lobsters
Green Geese
Dish of Sweetmeats
Oringado Pye
Dish of Lemon and Chocolate Creams
Dish of collar'd Eels, with Cray-fish.

For June.

First Course.

Roasted Pike and Smelts
Westphalia-Ham and young Fowls
Marrow-Puddings
Haunch of Venison roasted
Ragoo of Lamb-stones and Sweetbreads
Fricassee of young Rabbets, *&c.*
Umble Pies
Dish of Mullets
Roasted Fowls
Dish of Custards.

Second Course.

Dish of young Pheasants
Dish of fry'd Soles and Eels
Potato-Pye
Jole of Sturgeon
Dish of Tarts and Cheese-cakes
Dish of Fruit of Sorts
Sillabubs.

For July.

First Course.

Cock Salmon, with butter'd Lobster
Dish of *Scotch*-Collops
Chine of Veal
Venison Pasty
Grand Sallad
Roasted Geese and Ducklings
Patty Royal
Roasted Pig larded
Stew'd Carps
Dish of Chickens boil'd with Bacon, &c.

Second Course.

Dish of Partridges and Quails
Dish of Lobsters and Prawns
Dish of Ducks and tame Pigeons
Dish of Jellies
Dish of Fruit
Dish of marinated Fish
Dish of Tarts of Sorts.

For August.

First Course.

Westphalia - Ham and Chickens
Bisque of Fish
Haunch of Venison roasted
Venison Pasty
Roasted Fowls *à la daube*
Umble-Pies
White Fricassees of Chickens
Roasted Turkeys larded
Almond Florentines
Beef *à-la-mode.*

Second Course.

Dish of Pheasants and Partridges
Roasted Lobsters
Broil'd Pike
Creamed Tart
Rock of Snow and Sillabubs
Dish of Sweetmeats
Salmigondin.

For September.

First Course.

Boil'd Pullets with Oysters, Bacon, &c.
Bisque of Fish
Batelio-Pie
Chine of Mutton
Dish of Pickles
Roasted Geese
Lumber-Pie
Olives of Veal with Ragoo
Dish of boil'd Pigeons with Bacon

Second Course.

Dish of Ducks and Teal
Dish of fry'd Soles
Butter'd Apple-Pie
Jole of Sturgeon
Dish of Fruit
March Pain.

For October,

First Course.

WEstphalia - Ham and Fowls
Cods-Head with Shrimps and Oysters
Haunch of Doe with Udder *à la Force.*
Minc'd Pies
Chine and Turkey
Bisque of Pigeons
Roasted Tongues and Udders
Scotch-Collops
Lumber-Pie.

Second Course.

Wild Fowl of Sorts
Chine of Salmon broil'd
Artichoke-Pie
Broil'd Eel and Smelts
Salmigondin
Dish of Fruit.
Dish of Tarts and Custards.

For November.

First Course.

BOil'd Fowls with Savoys, Bacon. *&c.*
Dish of stew'd Carps and scollop'd Oysters
Chine of Veal and Ragoo
Sallad and Pickles
Venison-Pasty
Roasted Geese
Calves-Head hash'd
Dish of Gurnets
Grand Patty
Roasted Hen-Turkey with Oysters.

Second Course.

Chine of Salmon and Smelts
Wild Fowl of Sorts
Potato-Pie
Slic'd Tongues with Pickles
Dish of Jellies
Dish of Fruit
Quince-Pie.

For December.

First Course.

WEstphalia - Ham and Fowls
Soop with Teal
Turbot with Shrimps and Oysters
Marrow-Pudding
Chine of Bacon and Turkey
Batelio-Pie
Roasted Tongue and Udder, and Hare
Pullets and Oysters, Saucidges, *&c.*
Minc'd Pies
Cods Head with Shrimps.

Second Course.

Roasted Pheasants and Partridges
Bisque of Shell-fish
Tansy
Dish of roasted Ducks and Teals
Jole of Sturgeon
Pear-Tart cream'd
Dish of Sweetmeats
Dish of Fruit of Sorts

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